THE FRUIT MANUAL

ROBERT HOGG

The Fruit Manual: Hogg, R
1884.
New Jacket illustrated by Keith Brockie

A guide to the Fruits and Fruit trees of Great Britain at the height of their diversity.
This is the first ever facsimile edition of the classic work on the subject.
The identification of that old Apple, Pear, Peach, Pineapple, Plum Quince, Raspberry, Strawberry, Walnut, Apricot and Cherry is greatly aided by:
the detailed description key features within the text
where the fruit was grown.
The book also contains:
details of the known history of each Fruit.
alternative names.
uses that the particular variety was put to.

Other titles of related interest from Langford Press:

Apples in Scotland
John Butterworth
An up-to-date practical guide to choosing and growing our favourite fruit. With Chapters on Cultivation of apples in Scotland, Inventory of good varieties, Top Ten list of varieties raised in Scotland and sixteen pages of colour photographs.
ISBN 1-904078-00-1

National Apple Register of Great Britain
A facsimile of the 1971 edition.
In association with Castlepoint Press
ISBN-1-897604-28-9

Insectivorous Plants.
Darwin, C 1875.
New Jacket illustrated by Keith Brockie
A facsimile of this classic work.
ISBN 1-904078-04-4

Forthcoming Title:
The Orchard
By G.Pippin
Illustrated in colour by Jonathan Latimer
ISBN 1-904078-08-7
Due Spring 2004

Fruit Manual: Hogg, R
ISBN 1-904078-03-6

£40.00

THE

FRUIT MANUAL:

A Guide to

THE FRUITS AND FRUIT TREES OF GREAT BRITAIN.

By ROBERT HOGG, LL.D., F.L.S.,

Vice-President, and late Secretary, of The Royal Horticultural Society; Editor of the "Journal of Horticulture," &c., &c., &c.

FIFTH EDITION.

London:

JOURNAL OF HORTICULTURE OFFICE,

171, FLEET STREET.

1884.

Numbered Limited Edition:
1000 Copies World Wide
/1000

Langford Press
Book-Corner
2 High Street
Wigtown
Wigtownshire
DG8 9HQ
Scotland
Tel: 44 (0) 1988 402010
E-mail ian@book-corner.co.uk
www.book-corner.co.uk

First Published in 1884

Langford Press in Association with Castlepoint Press 2002

ISBN 1 904078 03 6

Printed & Bound in the United Kingdom
by Antony Rowe Ltd., Chippenham, Wiltshire.

To the Memory of the late

MR. THOMAS RIVERS,

OF SAWBRIDGEWORTH,

I DEDICATE

THIS FIFTH EDITION OF

THE FRUIT MANUAL;

NOT THAT HE REQUIRES A MEMORIAL OTHER THAN THAT WHICH HE HIMSELF HAS RAISED; BUT FOR FORTY YEARS WE WERE KNIT TOGETHER BY THE CLOSEST FRIENDSHIP, WORKING TOGETHER AND STIMULATING ONE ANOTHER IN THE STUDY OF POMOLOGY: AND NOW THAT HE HAS PASSED AWAY I THUS CHERISH IN MY MEMORY A SINCERE FRIEND AND A GOOD MAN.

HE DIED OCTOBER 17TH, 1877,

AGED 80 YEARS.

PREFACE.

It is twenty-four years since this work was first published, and during the first fifteen of that period it passed through three large editions. The fourth appeared nine years ago, and that has long since been out of print. I have now finished the Fifth Edition, in which will be found a great deal of new matter, enlarging the work to upwards of 150 pages more than there were in the last.

The increase in size is mainly due to the introduction of additional descriptions of Fruits which are actually existing in our Gardens and Orchards, as I have been desirous of putting on record a description of all the fruits generally cultivated in the United Kingdom so far as it was in my power to do so. I could easily have increased the size of this volume if I had been so disposed by introducing fruits cultivated abroad or which are described in foreign works; but this would have answered no useful purpose, for until these have been grown in this country we can form no idea of what their merits or demerits might be. Much harm has already been done and much disappointment has been caused by the indiscriminate introduction and recommendation of foreign fruits with the merits they are reputed to possess in other soils and other climates. Fruits are so easily influenced by these two agencies that even in this country, in localities not far distant from each other, we meet with the most conflicting results. In the fertile valley of the Thames about Teddington and Twickenham every kind of hardy fruit might be expected to

be produced in its greatest perfection; but the reports furnished by that experienced cultivator and acute observer, Mr. R. D. Blackmore, which will be found in the descriptions of Peaches and Pears, are quite staggering, and destroy the long-cherished opinion which some of us have held respecting our favourite fruits.

The new Classification of the Apple upon which I have for some years been engaged is another additional feature in this volume, and I trust that, when its principles have been mastered, it will be found of service in the identification of the different varieties.

The same success that has attended my Classification of the Apple has been denied me in my attempt to do the same for the Pear. I have merely given a sketch of a system which I hope to be able some day more fully to elaborate. If one could every year, or even at short intervals of years, ensure a crop of fruit the work might soon be accomplished; but in this uncertain climate we must be content to proceed by slow marches and wait with patience till our opportunities arise.

I have consented to a request which has been frequently made to introduce descriptions of the leading kinds of Pine-apples. Since the large importations of this fruit from the West Indies and the Azores, where it is extensively grown for the supply of the European markets, the cultivation of the Pine-apple has fallen off in British gardens. Nevertheless, it is all the more needful that some convenient record should be accessible for the identification of those varieties which have been grown in the pine-stoves of our large establishments.

CONTENTS.

	PAGE
ALMONDS	1
CLASSIFICATION OF	1
APPLES	4
CLASSIFICATION OF	xi
LISTS OF SELECT	253
THE BEST DESSERT	257
THE BEST KITCHEN	258
THE BEST CIDER	259
APRICOTS	260
SYNOPSIS OF	260
LISTS OF SELECT	273
BERBERRIES	273
CHERRIES	274
SYNOPSIS OF	274
LISTS OF SELECT	316
CHESTNUTS	317
CRANBERRIES	317
CURRANTS	318
LISTS OF SELECT	322
FIGS	322
SYNOPSIS OF	322
LISTS OF SELECT	337
GOOSEBERRIES	337
SYNOPSIS OF	337
LISTS OF SELECT	365
TABLE FOR WEIGHTS OF	366
GRAPES	366
SYNOPSIS OF	366
LISTS OF SELECT	413
MEDLARS	414
MULBERRIES	414
NECTARINES	415
SYNOPSIS OF	415
LIST OF SELECT	426
NUTS AND FILBERTS	426
SYNOPSIS OF	426
LIST OF SELECT	433

PAGE

PEACHES - - - - - - - - - - - - - - - 433
SYNOPSIS OF - - - - - - - - - - - - - 433
LIST OF SELECT - - - - - - - - - - - - 464
PEARS - - - - - - - - - - - - - - - 465
CLASSIFICATION OF - - - - - - - - - - - 465
LISTS OF SELECT - - - - - - - - - - - 670
THE BEST - - - - - - - - - - - - - 673
PINE-APPLES - - - - - - - - - - - - - 675
SYNOPSIS OF - - - - - - - - - - - - 675
PLUMS - - - - - - - - - - - - - - 680
SYNOPSIS OF - - - - - - - - - - - - 680
LISTS OF SELECT - - - - - - - - - - - 733
THE BEST DESSERT - - - - - - - - - - 733
QUINCES - - - - - - - - - - - - - - 734
RASPBERRIES - - - - - - - - - - - - - 734
SYNOPSIS OF - - - - - - - - - - - - 734
LIST OF SELECT - - - - - - - - - - - 739
STRAWBERRIES - - - - - - - - - - - - - 739
LIST OF SELECT - - - - - - - - - - - 758
WALNUTS - - - - - - - - - - - - - - 758

CLASSIFICATION OF APPLES.

MANY attempts have been made to devise a classification for the Apple. Diel, Sickler, Dochnahl, Lucas, and others have each produced one, but they are all modifications or altered forms the one of the other, and the characters upon which they are constructed are too inconstant and indefinite to render their work of much practical utility. As the ultimate design of classification is mainly to facilitate the identification of the numerous objects that are the subject of inquiry, if it fails in this, much of its usefulness is impaired. The systems to which I have alluded have all proved failures, and, with the exception of Diel's and Dochnahl's, I am not aware that under either of them the numerous varieties of Apples have ever been classified.

In *British Pomology*, which was published many years ago, I suggested a classification for the Apple that was intended to lead to the discovery of the names of the different varieties described in that work, but its scope was too limited, and it consequently failed in its purpose. Previous to this I had attempted to make use of Diel's arrangement, but without success, and then I resolved to search out for myself characters upon which to base a system that would accomplish what I had in view.

In 1876 my earliest views of a new system were published in *The Journal of Horticulture*. It appeared while I was absent from home, and was set up in so confused a manner that it called forth some well-merited criticism. I reconstructed it in what I conceived to be a better shape, and it was printed in a distinct form as *A New Classification of Apples*. This is the basis upon which my new and amended system is founded. I find, however, that in this as in every other classification of natural objects there are the usual difficulties to contend with. Nature refuses to be bound, and will not submit to be confined, within the narrow limits that man would assign to her. There is still the debatable ground to deal with, where there are no definite boundaries

and we are met on every hand by the difficulties experienced by M. Milne-Edwards, who says, "We sometimes see the transition of one plan of structure to an entirely different scheme of organisation take place by degrees so completely shaded one into the other that it becomes very difficult to trace the line of demarcation between the groups thus connected;" and it must always be so. No classification of natural objects has yet been constructed on perfectly fixed principles, and if we were to wait, expecting to arrive at that state of scientific accuracy, we should continue waiting. Every system now in use has been crude in its beginning. The natural system of botany, for instance, which is now almost universally in use, was evolved, and is still being evolved, out of one which "abounded in errors and imperfections." I am not discouraged, therefore, when I meet with difficulties in applying my system. I feel assured that after it has been put into operation, and some of its imperfections have been discovered and have disappeared, it will eventually be found to answer the purpose for which it is intended; for I am convinced that the principles upon which it is founded are sound.

The structural characters on which this classification is based are—1. The Stamens; 2. The Tube; 3. The Carpels; and 4. The Sepals.

When we make a longitudinal section of an Apple through the centre of the eye to the stalk we see these various organs. At the top of the section are the calycine segments, or what is technically called the eye, and immediately below them there is a cavity called by botanists the flower-tube. Inserted in this tube is a ring of small bristle-like organs, which are the remains of the stamens, and these occupy three different positions. In some fruits they are very near the top of the tube; in others they are lower down, and occupy a position about the middle; whilst in others they are very near the base. The tube itself is of two forms—the conical and the funnel-shaped. Just below the tube is the core, composed generally of five cells or carpels, and these assume four different forms—round, ovate, obovate, and elliptical; and each of these varies in its relation to the axis of the fruit, some extending close to it and forming symmetrical cells, while others are distant from it and are unsymmetrical.

These being the principal characters with which we have to deal, I shall now proceed to treat of them individually.

1. *The Stamens.*—I have already stated that these occupy three different positions in the tube, and I have adopted them as the primary divisions of this system, having found by experience that they are on the whole the most reliable characters where all are more or less changeable. The *marginal* position is shown in *Figs.* 1, 2 *a*, 3, and 4 *a*; the *median* in *Figs.* 5 *a*, 6 *a*, and 7; and the *basal* in *Figs.* 8 *a* and 9 *a*.

2. *The Tube.*—The tube is of two distinct forms—the *conical* and the *funnel-shaped*—and these are more or less modified in shape, as will be seen on reference to the various diagrams. The outlines of the conical tube, as shown in *Figs.* 1, 2, 6, and 9, proceed from the base of the sepals in a curved line downwards towards the core, forming an inverted cone. These curves are generally inwards, but occasionally they are outwards, as in *Fig.* 1, which has suggested to me the formation of another division under the name of urn-shaped; but it occurs so seldom that no importance need be attached to it. The lines of the funnel-shaped tube proceed, like those of the conical, from the base of the sepals, curving outwards in the same downward direction, and then, curving inwards, form a hump or shoulder which is higher or lower than the middle of the tube; and this has the appearance of a funnel shape, as is shown in *Figs.* 3, 4, 5, 7, and 8.

3. *The Carpels.*—These constitute what is popularly called the *core* of the apple. They are generally five, occasionally they are four, and I have seen only three, but this is very rarely met with. These carpels or seed-cells vary in shape. If one is split down the middle its walls or membranous lining will be either *round*, as represented in *Fig.* 2 *b*; *ovate*, as in *Fig.* 6 *b*; *obovate*, as in *Fig.* 9 *b*; or *elliptical*, as in *Fig.* 4 *b*. Then in relation to the axis of the fruit, they are either axile or abaxile. When the walls extend to the axis, and these characters will be best seen by making a transverse section of the fruit, the cells are symmetrical, as shown in *Figs.* 10 and 11, and then they are said to be *axile*, whether they are open, as in *Fig.* 11, or closed, as in *Fig.* 10. When they are distant from the axis, and the cells are unsymmetrical, as shown in *Fig.* 12, they are called *abaxile*.

4. *The Sepals* or *Eye.*—These are a portion of the remains of the flower, which in their original form, when accompanied by the corolla, were uniformly expanded and spreading. After the petals drop, and as the fruit develops, they gradually assume various directions, and when it is perfectly matured we find them in four distinct forms. The first of these is shown in *Fig.* 13, where the segments are quite reflexed, frequently so much as to fall back flat on the fruit in the

Fig. 1.

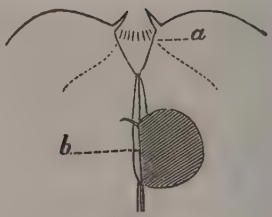

Fig. 2.

F g. 3.

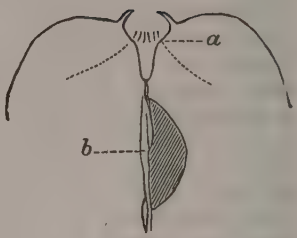

Fig. 4.

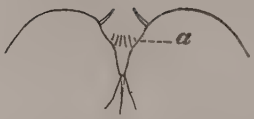

Fig. 5.

Fig. 7.

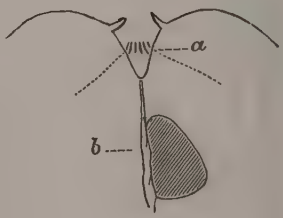

Fig. 6.

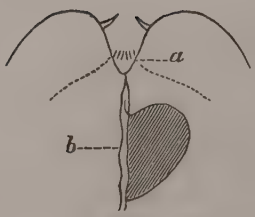

Fig. 9.

Fig. 8.

Fig. 10.

Fig. 11.

Fig. 12.

Fig. 13.

Fig. 15.

Fig. 14.

Fig. 17.

Fig. 16.

Fig. 18.

form of a star; they are then said to be *divergent*. In *Fig.* 14 we have another form, in which the segments are never reflexed, but are erect with their margins merely touching and their points divergent; and these are *erect convergent*. Then there is the *flat convergent* position (*Figs.* 15 and 16), in which the segments are flat, closing the eye, but with their margins merely touching and not overlapping each other. And lastly we have the *connivent* form (*Figs.* 17 and 18), in which the segments are all close together, overlapping each other and forming a compact cone.

The minor divisions require no great explanation. They classify the fruit according to form as they are round or oblate, conical or ovate, and these again are further divided according to their surface colouring. This latter character requires a little explanation. When fruit is said to be *pale* it signifies that it is of an uniform colour of yellow or green, notwithstanding that it may be faintly tinged on the sun side with orange or pale red. It is said to be *striped* when the only additional colour to that of the ground colour consists of distinct red stripes without any ground colour of red. It is said to be *coloured* when the skin is wholly or partially a decided red, and this may be accompanied with stripes or with some russet. The *russet* skin is that in which a russet coat prevails. When a russet coat has a brown or red cheek the fruit is not on that account to be classed in the coloured section. In every case I have indicated the time of year during which the fruit is in use as a further help to the identification of it.

SYNOPSIS OF THE CLASSIFICATION.

ANALYTICAL KEY.

In all Apples the stamens are inserted either near the margin, in the middle, or at the base of the tube; and these characteristics constitute the three primary divisions of this classification.

Stamens marginal	A.
Stamens median	B.
Stamens basal	C.

A. STAMENS MARGINAL.

Tube conical	I.
Tube funnel-shaped	II.

I. Tube Conical.

	Group
Cells round, axile.	
Calyx divergent	1
Calyx erect convergent	2
Calyx flat convergent	3
Calyx connivent	4
Cells round, abaxile.	
Calyx divergent	5
Calyx erect convergent	6
Calyx flat convergent	7
Calyx connivent	8
Cells ovate, axile.	
Calyx divergent	9
Calyx erect convergent	10
Calyx flat convergent	11
Calyx connivent	12
Cells ovate, abaxile.	
Calyx divergent	13
Calyx erect convergent	14
Calyx flat convergent	15
Calyx connivent	16
Cells obovate, axile.	
Calyx divergent	17
Calyx erect convergent	18
Calyx flat convergent	19
Calyx connivent	20
Cells obovate, abaxile.	
Calyx divergent	21
Calyx erect convergent	22
Calyx flat convergent	23
Calyx connivent	24

Cells elliptical, axile. Group

Calyx divergent 25
Calyx erect convergent 26
Calyx flat convergent 27
Calyx connivent 28

Cells elliptical, abaxile.

Calyx divergent 29
Calyx erect convergent 30
Calyx flat convergent 31
Calyx connivent 32

II. TUBE FUNNEL-SHAPED.

Cells round, axile.

Calyx divergent 33
Calyx erect convergent 34
Calyx flat convergent 35
Calyx connivent 36

Cells round, abaxile.

Calyx divergent 37
Calyx erect convergent 38
Calyx flat convergent 39
Calyx connivent 40

Cells ovate, axile.

Calyx divergent 41
Calyx erect convergent 42
Calyx flat convergent 43
Calyx connivent 44

Cells ovate, abaxile.

Calyx divergent 45
Calyx erect convergent 46
Calyx flat convergent. 47
Calyx connivent 48

Cells obovate, axile.

Calyx divergent 49
Calyx erect convergent 50
Calyx flat convergent 51
Calyx connivent 52

Cells obovate, abaxile.

Calyx divergent 53
Calyx erect convergent 54
Calyx flat convergent 55
Calyx connivent 56

Cells elliptical, axile.

Calyx divergent 57
Calyx erect convergent 58
Calyx flat convergent 59
Calyx connivent 60

Cells elliptical, abaxile.

Calyx divergent 61
Calyx erect convergent 62
Calyx flat convergent 63
Calyx connivent 64

B. STAMENS MEDIAN.

Tube conical . . . . . I.
Tube funnel-shaped . . . . II.

I. TUBE CONICAL.

Cells round, axile.

	Group
Calyx divergent	65
Calyx erect convergent	66
Calyx flat convergent	67
Calyx connivent	68

Cells round, abaxile.

Calyx divergent	69
Calyx erect convergent	70
Calyx flat convergent	71
Calyx connivent	72

Cells ovate, axile.

Calyx divergent	73
Calyx erect convergent	74
Calyx flat convergent	75
Calyx connivent	76

Cells ovate, abaxile.

Calyx divergent	77
Calyx erect convergent	78
Calyx flat convergent	79
Calyx connivent	80

Cells obovate, axile.

Calyx divergent	81
Calyx erect convergent	82
Calyx flat convergent	83
Calyx connivent	84

Cells obovate, abaxile.

Calyx divergent	85
Calyx erect convergent	86
Calyx flat convergent	87
Calyx connivent	88

Cells elliptical, axile.

Calyx divergent	89
Calyx erect convergent	90
Calyx flat convergent	91
Calyx connivent	92

Cells elliptical, abaxile.

Calyx divergent	93
Calyx erect convergent	94
Calyx flat convergent	95
Calyx connivent	96

II. TUBE FUNNEL-SHAPED.

Cells round, axile.

Calyx divergent	97
Calyx erect convergent	98
Calyx flat convergent	99
Calyx connivent	100

Cells round, abaxile. Group

Calyx divergent 101
Calyx erect convergent 102
Calyx flat convergent 103
Calyx connivent 104

Cells ovate, axile.

Calyx divergent 105
Calyx erect convergent 106
Calyx flat convergent 107
Calyx connivent 108

Cells ovate, abaxile.

Calyx divergent 109
Calyx erect convergent 110
Calyx flat convergent 111
Calyx connivent 112

Cells obovate, axile.

Calyx divergent 113
Calyx erect convergent 114
Calyx flat convergent 115
Calyx connivent 116

Cells obovate, abaxile.

Calyx divergent 117
Calyx erect convergent 118
Calyx flat convergent 119
Calyx connivent 120

Cells elliptical, axile.

Calyx divergent 121
Calyx erect convergent 122
Calyx flat convergent 123
Calyx connivent 124

Cells elliptical, abaxile.

Calyx divergent 125
Calyx erect convergent 126
Calyx flat convergent 127
Calyx connivent 128

C. STAMENS BASAL.

Tube conical . . . . . I.
Tube funnel-shaped . . . . II.

I. Tube Conical.

Cells round, axile.

Calyx divergent 129
Calyx erect convergent 130
Calyx flat convergent 131
Calyx connivent 132

Cells round, abaxile.

Calyx divergent 133
Calyx erect convergent 134
Calyx flat convergent 135
Calyx connivent 136

Cells ovate, axile. Group

Calyx divergent 137
Calyx erect convergent 138
Calyx flat convergent 139
Calyx connivent 140

Cells ovate, abaxile.

Calyx divergent 141
Calyx erect convergent 142
Calyx flat convergent 143
Calyx connivent 144

Cells obovate, axile.

Calyx divergent 145
Calyx erect convergent 146
Calyx flat convergent 147
Calyx connivent 148

Cells obovate, abaxile.

Calyx divergent 149
Calyx erect convergent 150
Calyx flat convergent 151
Calyx connivent 152

Cells elliptical, axile.

Calyx divergent 153
Calyx erect convergent 154
Calyx flat convergent 155
Calyx connivent 156

Cells elliptical, abaxile.

Calyx divergent 157
Calyx erect convergent 158
Calyx flat convergent 159
Calyx connivent 160

II. TUBE FUNNEL-SHAPED.

Cells round, axile.

Calyx divergent 161
Calyx erect convergent 162
Calyx flat convergent 163
Calyx connivent 164

Cells round, abaxile.

Calyx divergent 165
Calyx erect convergent 166
Calyx flat convergent 167
Calyx connivent 168

Cells ovate, axile.

Calyx divergent 169
Calyx erect convergent 170
Calyx flat convergent 171
Calyx connivent 172

Cells ovate, abaxile.

Calyx divergent 173
Calyx erect convergent 174
Calyx flat convergent 175
Calyx connivent 176

	Group
Cells obovate, axile.	
Calyx divergent	177
Calyx erect convergent	178
Calyx flat convergent	179
Calyx connivent	180
Cells obovate, abaxile.	
Calyx divergent	181
Calyx erect convergent	182
Calyx flat convergent	183
Calyx connivent	184
Cells elliptical, axile.	
Calyx divergent	185
Calyx erect convergent	186
Calyx flat convergent	187
Calyx connivent	188
Cells elliptical, abaxile.	
Calyx divergent	189
Calyx erect convergent	190
Calyx flat convergent	191
Calyx connivent	192

A. STAMENS MARGINAL.

I. Tube Conical.

Cells round, axile.

(1) Calyx divergent.

* Fruit round or oblate.

Pale.

Grosse Casseler Reinette, Nov.—Jan.

Striped.

Haffner's Gold Reinette, Nov.—Dec.

** Fruit conical or ovate.

Pale.

Beachamwell, Dec.—Mar.

(2) Calyx erect convergent.

* Fruit round or oblate.

Pale.

Leyden Pippin, Aug.

Coloured.

Lord Burghley, Dec.—May.
Melon, Dec.
Sops in Wine, Oct.
Surrey Flatcap, Oct.—Jan.

(3) Calyx flat convergent.

None.

(4) Calyx connivent.

* Fruit round or oblate.

Pale.

Early Julyan, Aug.

Coloured.

Bastard Foxwhelp, Oct.—Dec.
Cornish Mother, Oct.—Nov.
Kerry Pippin, Sep.—Oct.

Striped.

Slack my Girdle, Oct.—Dec.

** Fruit conical or ovate.

Coloured.

Vale Mascal Pearmain, Dec.—Feb.

Cells round, abaxile.

(5) Calyx divergent.

None.

(6) Calyx erect convergent.

* Fruit conical or ovate.

Coloured.

Corn Apple, Oct.—Dec.

(7) Calyx flat convergent.

* Fruit round or oblate.

Pale.

Hawthornden, Oct.—Dec.

(8) Calyx connivent.
* Fruit round or oblate.
Pale.
New Hawthornden, Sep.—Oct.
Russian Transparent, Nov.—Jan.
Striped.
Frogmore Prolific, Sep.—Dec.

Cells ovate, axile.

(9) Calyx divergent.
* Fruit round or oblate.
Pale.
Flat Nonpareil, Oct.—Jan.
Coloured.
Nanny, Oct.
** Fruit conical or ovate.
Striped.
Royal Somerset, Nov.—Mar.

(10) Calyx erect convergent.
* Fruit round or oblate.
Pale.
Keddleston Pippin, Nov.—May.
Striped.
Nonesuch, Sep.—Oct.
Russet.
Martin Nonpareil, Dec.—Mar.
** Fruit conical or ovate.
Coloured.
Tom Putt, Nov.

(11) Calyx flat convergent.
* Fruit round, roundish or oblate.
Russet.
St, Edmund's Pippin, Oct.
Acklam Russet, Nov.—Mar.

(12) Calyx connivent.
* Fruit round or oblate.
Pale.
Early Julyan, Aug.
Green Norman, Oct.—Dec.
Ringer, Nov.—Feb.
Striped.
Ringer, Nov.—Feb.
Coloured.
Devonshire Quarrenden, Aug.—Sept.
Russet.
Royal Russet, Nov.—May.
** Fruit conical or ovate.
Coloured.
Handsome Norman, Oct.—Jan.
Red Foxwhelp, Oct.—Nov.

Cells ovate, abaxile.

(13) Calyx divergent.
None.

(14) Calyx erect convergent.
None.

(15) Calyx flat convergent.
None.

(16) Calyx connivent.
* Fruit round or oblate.
Pale.
Maiden's Blush, Sep.—Oct.
** Fruit conical or ovate.
Pale.
Dutch Codlin, Aug.—Sep.
Lord Grosvenor, Sep.—Nov.
Coloured.
Sheep's Nose, Oct.—Nov.

Cells obovate, axile.

(17) Calyx divergent.
* Fruit round or oblate.
Pale.
Burr-Knot, Oct.—Nov.
Cambusnethan Pippin, Oct.—Nov.
Christie's Pippin, Dec.—Feb.
Bringewood Pippin, Jan.—Mar.
Reinette Blanche d'Espagne, Dec.—Apr.
Ronalds's Gooseberry Pippin, Nov.—Feb.
Small's Golden Pippin, Dec.—Jan.
Waltham Abbey Seedling, Sep.—Dec.
Coloured.
Allen's Everlasting, Nov.—May.
Cherry Apple, Oct.—Nov.
Uellner's Gold Reinette, Jan.—May.
Russet.
Caraway Russet, Nov.—Feb.
Pitmaston Nonpareil, Dec.—Jan.
Sam Young, Nov.—Feb.
Screveton Golden Pippin, Dec.—Apr.
** Fruit conical or ovate.
Coloured.
Rosemary Russet, Dec.—Feb.
Tulip, Nov.—Apr.

(18) Calyx erect convergent.
* Fruit round or oblate.
Pale.
Whiting Pippin, Oct.—Jan.
Galloway Pippin, Nov.—Jan.
Keddleston Pippin, Nov.—Mar.
Coloured.
De Neige, Nov.—Jan.
Lord Burghley, Dec.—May.
Marriage-maker, Oct.—Dec.
Fearn's Pippin, Nov.—Feb.
Russet.
Ashmead's Kernel, Dec.—May.
Sweeny Nonpareil, Jan.—Apr.
** Fruit conical or ovate.
Coloured.
Lewis's Incomparable.

(19) Calyx flat convergent.
* Fruit round or oblate.
Pale.
Hunt's Green Newtown Pippin, Dec.—Mar.
North End Pippin, Apr.—May.
Coloured.
Radford Beauty, Oct.—Dec.
Rymer, Oct.—Dec.
** Fruit conical or ovate.
Pale.
Mark Marshall.

(20) Calyx connivent.
* Fruit round or oblate.
Pale.
Early Julyan, Aug.
Ringer, Nov.—Feb.
Early Nonpareil, Oct.—Dec.
Striped.
Dutch Mignonne, Dec.—May.
Pomeroy of Hereford, Sep.—Oct.
Winter Strawberry, Dec.—Mar.
Coloured.
Early Harvest, Aug.
Hawkridge, Aug.
Mr. Gladstone, Aug.
Irish Peach, Aug.
Kerry Pippin, Sep.—Oct.
Joeby Crab, Oct.—Dec.
Philip Maundy, Oct.—Dec.
Api, Oct.—Apr.
Cherry Norman, Oct.—Dec.
Russet.
Pomeroy of Hereford, Sep.—Oct.
Greenwood Russet, Nov.—Feb.
New Rock Pippin, Jan.—May.
** Fruit conical, oblong or obovate.
Pale.
Edmund Jupp, Sep.—Dec.
Coloured.
Goose Apple, Oct.—Jan.
Cornish Gilliflower, Dec.—May.
Ord's, Jan.—May.

Cells obovate, abaxile.

(21) Calyx divergent.
* Fruit round or oblate.
Pale.
No Core, Sep.

(22) Calyx erect convergent.
* Fruit round, roundish or oblate.
Pale.
Shoreditch White, Sep.—Nov.

(23) Calyx flat convergent.
* Fruit round or ovate.
Pale.
Hawthornden, Oct.—Dec.

(24) Calyx connivent.
* Fruit round or oblate.
Pale.
Jolly Beggar, Aug.—Oct.
Huntingdon Codlin, Aug.—Sep.
Grenadier, Sept.—Oct.
Potts's Seedling, Sept.—Oct.
Curl Tail, Oct.—Jan.
Calville Blanche d'Hiver, Jan.—Apr.
Coloured.
Malakovna, Oct.—Dec.
Annie Elizabeth, Dec.—Mar.
Kentish Fillbasket, Nov.—Jan.
** Fruit conical or ovate.
Pale.
Springrove Codlin, Sep.—Oct.
Coloured.
Cornish Gilliflower, Dec.—May.

Cells elliptical, axile.

(25) Calyx divergent.
* Fruit conical or ovate.
Coloured.
Lady's Finger of Hereford, Oct.—Jan.
Brabant Bellefleur, Nov.—Apr.

(26) Calyx erect convergent.
None.

(27) Calyx flat convergent.
* Fruit conical or ovate.
Pale.
Hunthouse, Dec.—Mar.

Coloured.
Bennet, Oct.—Dec.

(28) Calyx connivent.
* Fruit round or ovate.
Pale.
Croft Pearmain, Oct.—Dec.
White Norman, Oct.—Dec.
Coloured.
Handsome Norman, Oct.—Dec.
Royal Wilding, Oct.—Dec.

Cells elliptical, abaxile.

(29) Calyx divergent.
None.

(30) Calyx erect convergent.
None.

(31) Calyx flat convergent.
* Fruit conical or ovate.
Pale.
Melrose, Oct.—Jan.

(32) Calyx connivent.
* Fruit round or oblate.
Pale.
New Hawthornden, Sep.—Oct.
Grenadier, Sep.—Oct.

II. TUBE FUNNEL-SHAPED.

Cells round, axile.

(33) Calyx divergent.
* Fruit round, roundish or oblate.
Pale.
Frogmore Nonpareil, Oct.—Nov.
Coloured.
Lucombe's Seedling, Oct.—Feb.
Russet.
Queen of the Pippins, Oct.—Dec.
** Fruit conical or ovate.
Pale.
Isleworth Crab, Oct.
Coloured.
Barchard's Seedling, Oct.

(34) Calyx erect convergent.
* Fruit round or oblate.
Pale.
Leyden Pippin, Aug.
Coloured.
Baumann's Reinette, Nov.
Nonpareil, Jan.—May.

(35) Calyx flat convergent.
* Fruit round or oblate.
Pale.
Oslin, Aug.—Sep.
Lord Clyde, Dec.—Mar.
Coloured.
St. Alban's Pippin, Oct.
Vineyard Pippin, Oct.—Dec.

(36) Calyx connivent.
* Fruit round or oblate.
Pale.
Early Julyan, Aug.
Gennet Moyle, Oct.—Dec.
Penhallow Pippin, Oct.—Jan.
Coloured.
Annat Scarlet, Aug.
Isle of Wight Pippin, Sep.—Jan.
Siegende Reinette, Dec.—Mar.
London Pippin, Nov.—Apr.
** Fruit conical or ovate.
Pale.
Lucombe's Pine, Oct.—Dec.

Cells round, abaxile.

(37) Calyx divergent.
None.

(38) Calyx erect convergent.
* Fruit round or oblate.
Russet.
Buffcoat, Nov.—May.
** Fruit conical or ovate.
Coloured.
Corn Apple, Dec.

(39) Calyx flat convergent.
None.

(40) Calyx connivent.
None.

Cells ovate, axile.

(41) Calyx divergent.
* Fruit round or oblate.
Pale.
Frogmore Nonpareil, Oct.—Nov.
Golden Pippin, Nov.—Apr.
Golden Nonpareil, Jan.—Feb.
Royal Somerset, Nov.—Mar.
Coloured.
Scarlet Nonpareil, Jan.—Mar.
Russet.
Nonpareil.

** Fruit conical or ovate.
Coloured.
Queen of Sauce, Nov.—Jan.

(42) Calyx erect convergent.
* Fruit round or oblate.
Pale.
Keddleston Pippin, Nov.—Mar.
Hughes's Golden Pippin, Dec.—Feb.
Coloured.
Morning Pippin, Dec.—Mar.
Russet.
Byson Wood, Dec.—Feb.
** Fruit conical or ovate.
Coloured.
Pigeonnet.

(43) Calyx flat convergent.
None.

(44) Calyx connivent.
* Fruit round or oblate.
Pale.
Early Julyan, Aug.
Striped.
Hoary Morning, Oct.—Dec.
Nonesuch, Sep.—Oct.
Coloured.
Red Astrachan, Aug.
Devonshire Quarrenden, Aug.
Ten Commandments, Nov.
Russet.
Knight's Lemon Pippin.
Royal Russet, Nov.—May.
** Fruit conical or ovate.
Pale.
Red Norman, Oct.—Nov.
White Astrachan, Aug.—Sep.
Coloured.
Hutton Square, Nov.—Mar.

Cells ovate, abaxile.

(45) Calyx divergent.
None.

(46) Calyx erect connivent.
* Fruit round or oblate.
Pale.
Golden Noble, Sep.—Dec.

(47) Calyx flat convergent.
* Fruit round or oblate.
Pale.
Woodley's Favourite, Oct.—Dec.

(48) Calyx connivent.
* Fruit round or oblate.
Russet.
Burntisland Pippin, Oct.
** Fruit conical or ovate.
Pale.
Keswick Codlin, Aug.—Sep.
Coloured.
Devonshire Queen, Oct.
Amassia, Oct.—Jan.
Northern Spy, Dec.—May.

Cells obovate, axile.

(49) Calyx divergent.
* Fruit round or oblate.
Pale.
Evargil, Sep.
Morris's Court of Wick, Oct.—Feb.
Downton Pippin, Nov.—Jan.
Squire's Pippin, Dec.—May.
Coloured.
Early Red Calville, Oct.—Nov.
Orange Goff, Oct.—Jan.
Golden Reinette, Nov.—Apr.
Brickley Seedling, Jan.—Apr.
Russet.
Redding's Nonpareil, Oct.—Dec.
Screveton Golden Pippin, Dec.—Apr.
Sitchampton Russet, Nov.—Feb.
Caraway Russet, Nov.—Feb.
Powell's Russet, Nov.—Jan.
** Fruit conical or ovate.
Pale.
King Harry, Oct.—Jan.
Coloured.
Barchard's Seedling, Oct.
Frogmore Golden Pippin, Nov.—Jan.
Crimson Quoining, Dec.—Mar.

(50) Calyx erect convergent.
* Fruit round or oblate.
Pale.
Oakley Grove Pippin, Oct.—Dec.
Dredge's Fame, Dec.—Mar.
Coloured.
Algarkirk Beauty, Sep.—Oct.
Cowarne Red, Oct.—Dec.
Cox's Orange Pippin, Oct.—Feb.
Lane's Prolific, Oct.—Jan.
Fearn's Pippin, Nov.—Feb.

** Fruit conical or ovate.

Pale.

Coe's Golden Drop, Nov.—May.
Hubbard's Pearmain, Nov.—Apr.

Striped.

College Apple, Oct.—Dec.

Coloured.

Summer Pearmain, Sep.—Oct.
New German, Oct.—Dec.
Rosemary Russet, Dec.—Feb.

Russet.

Hunt's Duke of Gloucester, Dec.—Feb.

(51) Calyx flat convergent.

* Fruit round or oblate.

Pale.

Green Balsam, Oct.—Feb.
Hunt's Green Newtown Pippin, Dec.—Mar.

Striped.

Orange Pippin, Nov.—Dec.

Coloured.

Redstreak, Oct.—Nov.
Peasgood'sNonesuch,Oct.—Dec.
Haggerston Pippin, Dec.—Apr.

** Fruit conical or ovate.

Coloured.

Pearmain, Oct.—Dec.

Russet.

King Charles, Nov.—Mar.

(52) Calyx connivent.

* Fruit round or oblate.

Pale.

Joaneting, July.
Early Harvest, July—Aug.
Early Julyan, Aug.
Early Nonpareil, Oct.—Dec.
Gennet Moyle, Oct.—Dec.
Schoolmaster, Oct.—Dec.

Striped.

Hoary Morning, Oct.—Dec.
Winter Strawberry, Dec.—Mar.

Coloured.

Izard's Kernel, Oct.—Dec.
Mabbot's Pearmain, Oct.—Jan.
Northern Greening, Nov.—Apr.
Forge, Oct.—Jan.
Brown's Seedling, Oct.—Feb.
Sturmer Pippin, Feb.—June.

Russet.

Redleaf Russet, Dec.—Feb.

** Fruit conical or ovate.

Pale.

Lincoln Codlin, Oct.—Jan.
Netherton Late Blower, Oct.—Dec.
Doctor Harvey, Oct.—Jan.
Cockpit, Nov.—Dec.
Winter Majetin, Jan.—May.

Coloured.

Worcester Pearmain, Aug.—Sep.
Upright French, Oct.—Dec.
John Gidley Pearmain, Nov.—Mar.
Hard Bearer, Oct.—Dec.
Cornish Gilliflower, Dec.—May.

Russet.

Leathercoat, Nov.—Feb.

Cells obovate, abaxile.

(53) Calyx divergent.

* Fruit round or oblate.

Pale.

Gravenstein, Oct.—Dec.

** Fruit conical or ovate.

Striped.

White Paradise, Oct.

(54) Calyx erect convergent.

* Fruit round or oblate.

Pale.

Golden Noble, Sep.—Dec.

Striped.

New Cockpit, Oct.—Dec.

Coloured.

Northern Sweet, Oct.—Nov.

** Fruit conical or ovate.

Striped.

Smart's Prince Arthur, Dec.—Mar.

Coloured.

Cowan's Seedling, Oct.

(55) Calyx flat convergent.

None.

(56) Calyx connivent.

* Fruit round or oblate.

Coloured.

Oaken Pin, Oct.—Jan.

** Fruit conical or ovate.

Pale.

Manks Codlin, Aug.—Nov.
Springrove Codlin, Oct.
Morgan's Sweet, Nov.—Dec.

Coloured.

Cornish Gilliflower, Dec.—May.

Cells elliptical, axile.

(57) Calyx divergent.

* Fruit round or oblate.

Pale.
Court of Wick, Oct.—Mar.

Coloured.
Court of Wick, Oct.—Mar.
Scarlet Nonpareil, Jan.—Mar.

(58) Calyx erect convergent.

* Fruit round or oblate.

Coloured.
Greenup's Pippin, Sep.—Jan.
Fox-whelp, Oct.—Jan.

** Fruit conical or ovate.

Russet.
Cockle's Pippin, Jan.—Apr.

(59) Calyx flat convergent.

* Fruit conical or ovate.

Pale.
Hunthouse, Dec.—Mar.

(60) Calyx connivent.

* Fruit round or oblate.

Coloured.
Newland Sack, Oct.—Feb.
Styre, Oct.—Dec.

** Fruit conical or ovate.

Coloured.
Borden Pippin, Dec.—Jan.

Cells elliptical, abaxile.

(61) Calyx divergent.
None.

(62) Calyx erect convergent.

* Fruit round or oblate.

Pale.
Alfriston, Nov.—Apr.

(63) Calyx flat convergent.

* Fruit conical or ovate.

Pale.
Melrose, Oct.—Jan.

(64) Calyx connivent.

* Fruit conical or ovate.

Pale.
French Codlin, Aug.

Coloured.
Ganges, Oct.—Jan.

B. STAMENS MEDIAN.

I. TUBE CONICAL.

Cells round, axile.

(65) Calyx divergent.

* Fruit round or oblate.

Striped.
Embroidered Pippin, Dec.—Jan.

Coloured.
Cellini, Oct.—Nov.
Amphlett's Favourite, Oct.—Dec.

Russet.
Rusty Coat, Oct.—Nov.

(66) Calyx erect convergent.

* Fruit round or oblate.

Pale.
Leyden Pippin, Aug.

Coloured.
Winter Colman, Nov.—Apr.
Melon, Dec.
Lord Burghley, Dec.—May.

(67) Calyx erect convergent.

* Fruit round or oblate.

Russet.
Old Middlemas, Jan.

(68) Calyx connivent.

* Fruit round or oblate.

Pale.
Walsgrove Wonder, Oct.—Dec.
Bascombe Mystery, Nov.—Dec.

Coloured.
Kerry Pippin, Sep.—Oct.
Eldon Pippin, Dec.—Apr.

** Fruit conical or ovate.

Striped.
Winter Marigold, Oct.—Dec.

Cells round, abaxile.

(69) Calyx divergent.
None.

(70) Calyx erect convergent.

* Fruit conical.

Pale.

Pine-apple, Oct.

(71) Calyx flat convergent.

None.

(72) Calyx connivent.

None.

Cells ovate, axile.

(73) Calyx divergent.

* Fruit round or oblate.

Pale.

Golden Pearmain, Nov.—Mar.

Striped.

Prince of Wales, Oct.—Jan.

Coloured.

Braddick's Nonpareil, Nov.—Apr.

** Fruit conical or ovate.

Pale.

Wormsley Pippin, Sep.—Oct.

Striped.

Royal Somerset, Nov.—Mar.

Coloured.

Fox Kernel, Oct.—Jan.
First and Last, Sep.—May.
Winter Pearmain, Dec.—Apr.

Russet.

Morris's Nonpareil Russet, May—June.

(74) Calyx erect convergent.

* Fruit round or oblate.

Pale.

Paradise, Aug.

Coloured.

Queen, Oct.—Nov.
Calville Rouge d'Automne, Oct.—Nov.

Russet.

St. Edmund's Pippin, Oct.

** Fruit conical or ovate.

Coloured.

Emperor Alexander, Sep.—Dec.
Kentish Pippin, Oct.—Jan.

(75) Calyx flat convergent.

None.

(76) Calyx connivent.

* Fruit round or oblate.

Striped.

Sack and Sugar, July—Sep.

Coloured.

Black Crab, Oct.—Jan.
Black Norman, Oct.—Jan.
Ten Shillings, Nov.

Russet.

Brownlees's Russet, Jan.—May.
Royal Russet, Nov.—Mar.

** Fruit conical or ovate.

Pale.

Green Wilding, Oct.—Dec.

Striped.

Flower of Herts, Nov.—Dec.
Longville's Kernel, Aug.—Sep.

Coloured.

Esopus Spitzenberg, Nov.—Feb.
Margil, Nov.—Feb.

Cells ovate, abaxile.

(77) Calyx divergent.

* Fruit conical or ovate.

Pale.

Catshead, Oct.—Jan.

(78) Calyx erect convergent.

None.

(79) Calyx flat convergent.

* Fruit round or oblate.

Pale.

Murfitt's Seedling, Oct.—Jan.

(80) Calyx connivent.

* Fruit round or oblate.

Pale.

Ecklinville, Oct.—Dec.
Lord Derby, Oct.—Dec.

** Fruit conical or ovate.

Pale.

Lord Suffield, Aug.—Sep.
Keswick Codlin, Aug.—Sep.
St. Sauveur, Oct.
Royal Codlin, Oct.

Coloured.

Warner's King.

Cells obovate, axile.

(81) Calyx divergent.

* Fruit round or oblate.

Pale.

White Whorle, Oct.—Dec.
Wyken Pippin, Dec.—Apr.
Winter Peach, Nov.—Apr.

Striped.

Coole's Seedling.

Coloured.
Cellini, Oct.—Nov.
Lamb Abbey Pearmain, Jan.—Apr.

** Fruit conical or ovate.
Pale.
Golden Pearmain, Nov.—Dec.
Waltham Abbey Seedling, Sep.—Dec.
Coloured.
Loan's Pearmain, Nov.—Feb.
Rosemary Russet, Dec.—Feb.

(82) Calyx erect convergent.

* Fruit round or oblate.
Coloured.
Cox's Pomona, Oct.
Norfolk Bearer, Dec.—Jan.
Norfolk Beefing, Jan.—June.

** Fruit conical or ovate.
Pale.
Sussex Mother, Aug.
Striped.
Margaret, Aug.
Russet.
Golden Russet, Dec.—Mar.

(83) Calyx flat convergent.

* Fruit round or oblate.
Coloured.
Rymer, Oct.—Dec.
Miller's Glory, Oct.—Feb.
Norfolk Beefing, Jan.—June.
Russet.
Golden Knob, Dec.—Mar.

** Fruit conical or ovate.
Pale.
Mark Marshall, Oct.—Dec.
Striped.
Grange's Pearmain, Nov.—Feb.

(84) Calyx connivent.

* Fruit round or oblate.
Pale.
Early Harvest, July—Aug.
Early Julyan, Aug.
Rhode Island Greening, Nov.—Apr.
Newtown Pippin, Dec.—Apr.
Striped.
Pomeroy, Sep.—Oct.
Coloured.
Irish Peach, Aug.
Philip Maundy, Oct.—Dec.
Winter Pippin, Oct.—Dec.
Cornish Aromatic, Oct.—Jan.
Ribston Pippin, Nov.—Mar.
Fairy, Dec.—Apr.
Russet.
Pomeroy, Sep.—Oct.

** Fruit conical or ovate.
Pale.
Sussex Mother, Aug.
Striped.
Winter Marigold, Oct.—Dec.
Coloured.
Comey Norman, Oct.—Jan.
Styre Wilding, Oct.—Dec.
Black Fox-whelp, Oct.—Jan.
Cornish Gilliflower, Dec.—May.
Watson's Dumpling, Oct.—Feb.

Cells obovate, abaxile.

(85) Calyx divergent.

* Fruit round or oblate.
Pale.
Gloria Mundi, Oct.—Jan.
Lady Henniker, Oct.—Feb.
Coloured.
Newtown Spitzenberg, Nov.—Feb.

** Fruit conical or ovate.
Coloured.
Gilliflower, Oct.
Adams's Pearmain, Dec.—Feb.

(86) Calyx erect convergent.

* Fruit round or oblate.
Pale.
Stirling Castle, Aug.—Sep.
Pomme Poire, Oct.—Jan.

** Fruit conical or ovate.
Pale.
Castle Major, Oct.—Jan.
Tower of Glammis, Nov.—Feb.
Doctor Hogg, Nov.—Feb.
Coloured.
South Queening, Oct.—Nov.
Beauty of Kent, Oct.—Feb.

(87) Calyx flat convergent.

* Fruit round or oblate.
Pale.
Hawthornden, Oct.—Dec.
Striped.
Yorkshire Greening, Oct.—Jan.

(88) Calyx connivent.

* Fruit round or oblate.
Pale.
Curl Tail, Oct.—Feb.

Striped.
Flanders Pippin, Oct.—Nov.
Coloured.
Malakovna, Oct.—Dec.
Graham, Oct.—Feb.
Hambledon Deux Ans, Jan.—May.

** Fruit conical or ovate.
Pale.
Wilding Bittersweet, Oct.—Dec.
Coloured.
Winter Quoining, Nov.—May.
Cornish Gilliflower, Dec.—May.

Cells elliptical, axile.

(89) Calyx divergent.
* Fruit conical or ovate.
Coloured.
Hunthouse, Dec.—Mar.

(90) Calyx erect convergent.
* Fruit conical or ovate.
Striped.
Baron Ward, Jan.—May.

(91) Calyx flat convergent.
None.

(92) Calyx connivent.
* Fruit round or oblate.
Pale.
Loddington, Oct.—Nov.
Striped.
Summer Strawberry, Sep.

** Fruit conical or ovate.
Coloured.
Golden Bittersweet, Oct.—Jan.

Cells elliptical, abaxile.

(93) Calyx divergent.
* Fruit conical or ovate.
Pale.
Harvey's Wiltshire Defiance, Oct.—Jan.
Stoup Leadington, Nov.—Jan.

(94) Calyx erect convergent.
* Fruit round or oblate.
Pale.
Winter Hawthornden, Nov.—Dec.
Coloured.
American Mother, Oct.

(95) Calyx flat convergent.
None.

(96) Calyx connivent.
* Fruit conical or ovate.
Pale.
Sugar-loaf Pippin, Aug.
Domino, Sep.—Oct.
Royal Codlin, Oct.
St. Sauveur, Oct.
Natural Pocket, Oct.—Dec.
Coloured.
Summer Gilliflower, Sep.—Oct.
Russet.
Grey Leadington, Nov.—Jan.

II. Tube Funnel-shaped.

Cells round, axile.

(97) Calyx divergent.
* Fruit round or oblate.
Pale.
Eggleton Styre, Oct.—Jan.
Betsey, Nov.—Jan.
Striped.
Formosa Nonpareil.
Coloured.
Cellini, Oct.—Nov.
Russet.
Guernsey Pippin, Dec.—Feb.

** Fruit conical or ovate.
Coloured.
Challenge Pippin, Oct.—Jan.
Rosemary Russet, Oct.—Dec.
Herefordshire Pearmain, Nov.—Mar.

(98) Calyx erect convergent.
* Fruit round or oblate.
Pale.
Leyden Pippin, Aug.
Coloured.
Bramley's Seedling, Oct.—Jan.

** Fruit conical or ovate.
Coloured.
Barcelona Pearmain, Nov.—Mar.
Herefordshire Pearmain, Nov.—Mar.

(99) Calyx flat convergent.
* Fruit round or oblate.
Pale.
Oslin, Aug.
Lodgemore Nonpareil, Feb.—June.

Coloured.
Red Splash, Oct.—Dec.

** Fruit conical or ovate.
Coloured.
Rostocker, Nov.—May.

(100) Calyx connivent.

* Fruit round or oblate.
Pale.
Calville Blanche d'Été, Aug.—Sep.
Walsgrove Wonder, Oct.—Dec.
Coloured.
Hunt's Early, Aug.
Kerry Pippin, Sep.—Oct.
Cherry Pearmain, Oct.—Jan.
Royal Shepherd, Nov.—Dec.

** Fruit conical or ovate.
Pale.
Lucombe's Seedling, Oct.—Dec.
Coloured.
Cornish Gilliflower, Dec.—May.

Cells round, abaxile.

(101) Calyx divergent.
None.

(102) Calyx erect convergent.

* Fruit round or oblate.
Striped.
Shepherd's Newington.

(103) Calyx flat convergent.
None.

(104) Calyx connivent.

* Fruit conical or ovate.
Coloured.
Cornish Gilliflower.

Cells ovate, axile.

(105) Calyx divergent.

* Fruit round or oblate.
Pale.
Golden Pippin, Nov.—Apr.
Duke of Gloucester, Dec.
Marble Pippin, Nov.—Jan.
Royal Somerset, Nov.—Mar.
Coloured.
Kingston Black, Oct.—Dec.
Bull's Golden Reinette, Dec.—Jan.
Russet.
Pitmaston Golden Pippin, Dec.—Feb.

** Fruit conical or ovate.
Pale.
Headcroft's Seedling, Oct.—Dec.
Coloured.
Holbert's Victoria, Dec.—May.
First and Last, Sep.—May.
Winter Pearmain, Dec.—Apr.
Russet.
Forman's Crew, Nov.—Apr.

(106) Calyx erect convergent.

* Fruit round or oblate.
Coloured.
Black Taunton, Oct.—Jan.

** Fruit conical or ovate.
Pale.
Barton's Incomparable, Oct.—Feb.
Coloured.
Margaret, Aug.
Emperor Alexander, Sep.—Dec.
Herefordshire Costard, Nov.—Jan.
Bess Pool, Nov.—Mar.

(107) Calyx flat convergent.

* Fruit round or oblate.
Pale.
White Nonpareil, Dec.—Feb.
Striped.
Winter Whorle, Nov.—Mar.

** Fruit conical or ovate.
Coloured.
Belle et Bonne, Oct.—Jan.

(108) Calyx connivent.

* Fruit round or ovate.
Pale.
Yellow Ingestrie, Sep.—Oct.
White Star, Oct.—Dec.
Striped.
Duchess of Oldenburg, Aug.
Coloured.
Red Astrachan, Aug.
Russet.
London Royal Russet, Oct.—Dec.
Dundee, Dec.—Jan.
Wheeler's Russet, Nov.—Apr.
Royal Russet, Nov.—May.

** Fruit conical or ovate.
Striped.
Granny Giffard, Nov.—Apr.
Sam's Crab, Oct.—Nov.
Hangdown, Nov.—Feb.

Coloured.
Haymaker, Aug.

Cells ovate, abaxile.

(109) Calyx divergent.

* Fruit conical or ovate.

Pale.
Catshead, Oct.—Jan.

(110) Calyx erect convergent.

* Fruit conical or ovate.

Coloured.
Bess Pool, Nov.—Mar.

(111) Calyx flat convergent.
None.

(112) Calyx connivent.

* Fruit round or oblate.

Pale.
Lord Derby, Oct.—Dec.

Coloured.
Birdstowe Wasp, Sep.—Oct.

** Fruit conical or ovate.

Pale.
Warner's King, Nov.—Mar.

Cells obovate, axile.

(113) Calyx divergent.

* Fruit round or oblate.

Pale.
Downton Pippin, Nov.—Jan.
Birmingham Pippin, Jan.—June.
Gooseberry, Nov.—July.

Striped.
Formosa Nonpareil, Nov.—Jan.

Coloured.
Broad-eyed Pippin, Sep.—Jan.
Borsdörfer, Nov.—Jan.
Blenheim Pippin, Nov.—Feb.
Court of Wick, Oct.—Mar.
Duchess's Favourite, Nov.—Jan.
Maggie, Oct.—Dec.
Pearson's Plate, Dec.—Mar.
Lamb Abbey Pearmain, Jan.—Apr.
Scarlet Golden Pippin, Nov.—Apr.
Cellini, Oct.—Nov.
Gipsy King, Oct.—Dec.
Hermann's Pippin, Oct.—Jan.
Betty Geeson, Apr.—May.

Russet.
Burchardt's Reinette, Oct.—Dec.
Cluster Golden Pippin, Nov.—Mar.
Pine Golden Pippin, Oct.—Nov.
Robinson's Pippin, Dec.—Feb.
Morris's Russet, Oct.—Feb.
Golden Harvey, Dec.—May.
Ross Nonpareil, Nov.—Feb.

** Fruit conical or ovate.

Pale.
Betsey, Nov.—Jan.

Striped.
Goodyear Pippin, Sep.

Coloured.
Herefordshire Pearmain, Nov.—Mar.
Pignose Pippin, Oct.—Dec.
Rosemary Russet, Dec.—Feb.

(114) Calyx erect convergent.

* Fruit round or oblate.

Pale.
Small's Admirable, Nov.—Dec.

Striped.
Cook's Kernel, Oct.—Jan.

Coloured.
Cox's Orange Pippin, Oct.—Feb.
Moss's Incomparable, Jan.—Apr.
Norfolk Bearer, Dec.—Jan.
Premier, Oct.—Dec.
Wareham Russet, Oct.—Dec.
Sweet Lading, Oct.—Dec.
Wanstall, May—June.
Norfolk Beefing, Jan.—June.
Red Splash, Oct.—Dec.

Russet.
Corras Pippin, Oct.—Jan.
Reinette Grise, Nov.—May.
Sykehouse Russet, Oct.—Feb.

** Fruit conical or ovate.

Pale.
Lemon Pippin, Oct.—Apr.
Hubbard's Pearmain, Nov.—Apr.

Striped.
Claygate Pearmain, Nov.—Mar.
Margaret, Aug.

Coloured.
Pomeroy of Somerset, Oct.—Dec.
Herefordshire Pearmain, Nov.—Mar.

(115) Calyx flat convergent.

* Fruit round or oblate.

Pale.

Forester, Oct.—Jan.
Hormead Pearmain, Oct.—Mar.

Coloured.

Benoni, Sep.
Red Royal, Oct.—Nov.
Lord Lennox, Oct.—Jan.
Brockhead, Nov.—Jan.
Norfolk Beefing, Jan.—June.

Russet.

Golden Knob, Dec.—Mar.

(116) Calyx connivent.

* Fruit round or oblate.

Pale.

Early Harvest, July—Aug.
Early Julyan, Aug.
Edinburgh Cluster, Nov.—Jan.
Winter Greening, Nov.—June.
Nonesuch Park, Nov.—Feb.

Coloured.

Irish Peach, Aug.
Royal Redstreak, Oct.—Nov.
Chaxhill Red, Oct.—June.
Dredge's Queen Charlotte, Dec.—Mar.
Red Styre, Oct.—Dec.
Cornish Aromatic, Oct.—Jan.
Ribston Pippin, Nov.—Mar.
Maltster, Oct.—Dec.
Mannington's Pearmain, Nov.—Mar.
Forge, Oct.—Jan.

Russet.

Princess Royal, Oct.—Jan.
Redleaf Russet, Dec.—Feb.

** Fruit conical or ovate.

Pale.

Pine-apple Russet, Sep.—Oct.

Coloured.

Margaret, Aug.
Cornish Gilliflower, Dec.—May.
Herefordshire Spice, Oct.—Nov.
Jonathan, Dec.—Apr.
Skyrme's Kernel, Oct.—Dec.
Spreading Norman, Oct.—Dec.
Plum, Oct.—Dec.
King of the Pippins, Oct.—Dec.

Russet.

Pitmaston Pine-apple, Dec.—Jan.

Cells obovate, abaxile.

(117) Calyx divergent.

* Fruit round or oblate.

Pale.

Golden Ducat, Oct.—Nov.
Lady Henniker, Oct.—Feb.
Fall Pippin, Oct.—Dec.

** Fruit conical or ovate.

Coloured.

Adams's Pearmain.

(118) Calyx erect convergent.

* Fruit round or oblate.

Coloured.

Longstart, Oct.—Dec.

** Fruit conical or ovate.

Nelson Codlin, Sep.—Jan.
Doctor Hogg, Nov.—Feb.

(119) Calyx flat convergent.

* Fruit round or oblate.

Coloured.

Ribston Pearmain, Nov.—Jan.

(120) Calyx connivent.

* Fruit round or oblate.

Striped.

Round Winter Nonesuch, Nov.—Mar.
King of Tompkins County, Dec.—Mar.

Coloured.

New Bess Pool, Oct.—Feb.
Malakovna, Oct.—Dec.

** Fruit conical or ovate.

Striped.

Smart's Prince Arthur, Dec.—Mar.

Coloured.

Cornish Gilliflower, Dec.—May.
Winter Quoining, Nov.—Mar.

Cells elliptical, axile.

(121) Calyx divergent.

* Fruit round or oblate.

Pale.

Court of Wick, Oct.—Mar.

Striped.

Fish's Pippin, Nov.—Jan.

** Fruit conical or oblate.

Pale.

Claygate Pearmain, Nov.—Mar.

(122) Calyx erect convergent.

* Fruit round or oblate.

Coloured.
Greenup's Pippin, Sep.—Jan.
Winter Pomeroy, Dec.—Jan.

** Fruit conical or ovate.

Russet.
Rough Pippin, Oct.—Jan.
Cockle's Pippin, Jan.—Apr.

(123) Calyx flat convergent.

* Fruit round or oblate.

Russet.
Brenchley Pippin, Nov.—May.

(124) Calyx connivent.

* Fruit round or oblate.

Pale.
Charlemagne, Aug.

Striped.
Yellow Styre, Oct.—Dec.

Russet.
Boston Russet.

** Fruit conical or ovate.

Coloured.
Haymaker, Aug.
Sack, Oct.—Nov.
London Pearmain, Oct.—Jan.

Cells elliptical, abaxile.

(125) Calyx divergent.
None.

(126) Calyx erect convergent.

* Fruit round or oblate.

Pale.
Winter Hawthornden, Nov.—Dec.

(127) Calyx flat convergent.

* Fruit conical or ovate.

Striped.
Kitchen Door, Oct.—Jan.

(128) Calyx connivent.

* Fruit round or oblate.

Coloured.
Munn's Red, Oct.—Dec.

** Fruit conical or ovate.

Pale.
Domino, Sep.—Oct.
Deans' Codlin, Nov.—Feb.
Iron Pin, Jan.—Feb.

Striped.
Hodges's Seedling, Oct.—Jan.

Coloured.
July Pippin, Aug.
Grey Leadington, Nov.—Jan.

Russet.
Grey Leadington, Nov.—Jan.
Royale, Oct.—Dec.

C. STAMENS BASAL.

I. Tube Conical.

Cells round, axile.

(129) Calyx divergent.

* Fruit conical or ovate.

Striped.
Shepherd's Fame, Oct.—Mar.

(130) Calyx erect convergent.

* Fruit round or oblate.

Pale.
Devonshire Buckland, Oct.—Feb.

Coloured.
Winter Colman, Nov.—Apr.
Melon, Dec.

Russet.
Melcombe Russet, Oct.—Jan.

(131) Calyx flat convergent.
None.

(132) Calyx connivent.
None.

Cells round, abaxile.

(133) Calyx divergent.

* Fruit round or oblate.

Pale.
Gravenstein, Oct.—Dec.

(134) Calyx erect convergent.
None.

(135) Calyx flat convergent.

* Fruit round or oblate.

Coloured.
Mère de Ménage, Oct.—Jan.

(136) Calyx connivent.

* Fruit conical or ovate.

Pale.
Sugar-loaf Pippin, Nov.—Dec.

Cells ovate, axile.

(137) Calyx divergent.

* Fruit round or oblate.

Coloured.

Braddick's Nonpareil, Nov.—Apr.

(138) Calyx erect convergent.

* Fruit round or oblate.

Pale.

Franklin's Golden Pippin, Oct.—Dec.

Coloured.

Calville Rouge d'Automne, Oct.—Nov.

** Fruit conical or ovate.

Coloured.

Emperor Alexander, Sep.—Dec.

(139) Calyx flat convergent.

None.

(140) Calyx connivent.

* Fruit round or oblate.

Pale.

Sack and Sugar, July—Sep.

Coloured.

Ten Shillings, Nov.
Woodcock, Oct.—Dec.

Cells ovate, abaxile.

(141) Calyx divergent.

None.

(142) Calyx erect convergent.

None.

(143) Calyx flat convergent.

None.

(144) Calyx connivent.

* Fruit round or oblate.

Pale.

Warner's King, Nov.—Jan.

Coloured.

Hollandbury, Oct.—Jan.

** Fruit conical or ovate.

Pale.

Transparent Codlin, Sep.—Nov.

Cells obovate, axile.

(145) Calyx divergent.

* Fruit round or oblate.

Pale.

White Musk, Oct.—Dec.
Queen Caroline, Oct.—Nov.
Minchull Crab, Nov.—Mar.
Dumelow's Seedling, Nov.—Mar.
Bringewood Pippin, Jan.—Mar.

Striped.

Green Woodcock, Oct.—Jan.

Coloured.

Cellini, Oct.—Nov.

(146) Calyx erect convergent.

* Fruit round or oblate.

Pale.

Franklin's Golden Pippin, Oct.—Dec.

Coloured.

Duke of Bedford, Dec.—Feb.
Striped Beefing, Oct.—May.
D'Arcy Spice, Nov.—May.

Russet.

Ostrogotha, Oct.—Jan.

** Fruit conical or ovate.

Pale.

Sussex Mother, Sep.

Coloured.

Cowarne Quoining, Oct.—Jan.

(147) Calyx flat convergent.

* Fruit round or oblate.

Pale.

Fair Maid of Taunton, Nov.—Feb.

** Fruit conical or ovate.

Striped.

Roundway Magnum Bonum, Nov.—Apr.

Coloured.

Tyler's Kernel, Oct.—Jan.
D'Arcy Spice, Nov.—May.

(148) Calyx connivent.

* Fruit round or oblate.

Pale.

Clarke's Pippin, Oct.—Dec.
Rhode Island Greening, Nov.—Apr.
Reinette de Canada, Nov.—Apr.

Striped.

Sack and Sugar, July—Sep.

Coloured.
Dr. Hare's, Nov.—May.
Gloucestershire Quoining, Oct.—Jan.
Ribston Pippin, Nov.—Mar.

** Fruit conical or ovate.
Pale.
Hanwell Souring, Dec.—Mar.
Coloured.
Cullen, Oct.—Dec.
Rivers's Nonesuch, Nov.—Jan.

Cells obovate, abaxile.

(149) Calyx divergent.

* Fruit round or oblate.
Pale.
Breitling, Sep.—Jan.
Gloria Mundi, Oct.—Dec.
Dumelow's Seedling, Nov.—Mar.
Coloured.
Mère de Ménage, Oct.—Jan.

** Fruit conical or ovate.
Pale.
Bedfordshire Foundling, Nov.—Mar.

(150) Calyx erect convergent.

* Fruit round or oblate.
Coloured.
Striped Beefing, Oct.—May.

(151) Calyx flat convergent.

* Fruit round or oblate.
Coloured.
Mère de Ménage, Oct.—Jan.

** Fruit conical or ovate.
Coloured.
Tyler's Kernel, Oct.—Jan.

(152) Calyx connivent.

* Fruit round or oblate.
Pale.
Severn Bank, Oct.
Coloured.
Flower of Kent, Oct.—Jan.
Hambledon Deux Ans, Jan.—May.

** Fruit conical or ovate.
Pale.
English Codlin, Aug.—Sep.
Coloured.
Cullen, Oct.—Dec.
Harvey's Reinette, Oct.—Dec.

Cells elliptical, axile.

(153) Calyx divergent.
None.

(154) Calyx erect convergent.
None.

(155) Calyx flat convergent.
None.

(156) Calyx connivent.

* Fruit conical or ovate.
Pale.
Hanwell Souring, Dec.—Mar.
Coloured.
Gloucestershire Costard, Oct.—Jan.

Cells elliptical, abaxile.

(157) Calyx divergent.

* Fruit round or oblate.
Pale.
Gravenstein, Oct.—Dec.

** Fruit conical or ovate.
Pale.
Golden Spire, Oct.—Jan.

(158) Calyx erect convergent.

* Fruit conical or ovate.
Pale.
Castle Major, Oct.—Jan.
Coloured.
Tibbett's Pearmain, Oct.—Dec.

(159) Calyx flat convergent.
None.

(160) Calyx connivent.

* Fruit round or oblate.
Pale.
Sugar-loaf, Nov.—Dec.

II. Tube Funnel-shaped.

Cells round, axile.

(161) Calyx divergent.

* Fruit round or oblate.
Russet.
Federal Pearmain, Dec.—Mar.

(162) Calyx erect convergent.
None.

(163) Calyx flat convergent.

* Fruit round or oblate.
Coloured.
Prince Bismark, Oct.—Jan.

** Fruit conical or ovate.
Coloured.
Rockley's, Oct.

(164) Calyx connivent.
None.

Cells round, abaxile.

(165) Calyx divergent.
* Fruit round or oblate.
Pale.
Gravenstein, Oct.—Dec.

(166) Calyx erect convergent.
None.

(167) Calyx flat convergent.
None.

(168) Calyx connivent.
None.

Cells ovate, axile.

(169) Calyx divergent.
* Fruit round or oblate.
Coloured.
Dymock Red.

(170) Calyx erect convergent.
* Fruit conical or ovate.
Coloured.
Emperor Alexander, Sep.—Dec.

(171) Calyx flat convergent.
None.

(172) Calyx connivent.
* Fruit round or oblate.
Striped.
Duchess of Oldenburg, Aug.—Sep.
Coloured.
Wadhurst Pippin, Oct.—Feb.
Russet.
Reinette Van Mons, Dec.—May.

Cells ovate, abaxile.

(173) Calyx divergent.
None.

(174) Calyx erect convergent.
None.

(175) Calyx flat convergent.
None.

(176) Calyx connivent.
* Fruit round or oblate.
Pale.
Warner's King, Nov.—Jan.
Striped.
Puffin, Oct.

Cells obovate, axile.

(177) Calyx divergent.
* Fruit round or oblate.
Pale.
Fall Pippin, Oct.—Feb.
Dumelow's Seedling, Nov.—Mar.
Coloured.
Cellini, Oct.—Nov.
Strawberry Norman, Oct.—Dec.
** Fruit conical or ovate.
Coloured.
Golden Winter Pearmain, Oct.—Jan.
Scarlet Pearmain, Oct.—Jan.
Baxter's Pearmain, Nov.—Mar.

(178) Calyx erect convergent.
* Fruit round or oblate.
Coloured.
Herefordshire Beefing, Oct.—Jan.
Penlee Pippin, Nov.—Apr.

(179) Calyx flat convergent.
* Fruit round or oblate.
Coloured.
Trumpington, Sep.—Dec.
Prince Bismark, Oct.—Jan.
Captain Kernel, Oct.—Jan.
Bromley, Oct.—Feb.

(180) Calyx connivent.
* Fruit round or oblate.
Pale,
Withington Fillbasket, Sep.—Oct.
Coloured.
Gloucester Quoining, Oct.—Jan.
Ribston Pippin, Nov.—Mar.
Russet.
Reinette Van Mons, Dec.—May.
** Fruit conical or ovate.
Pale.
Hanwell Souring, Dec.—Mar.

Cells obovate, abaxile.

(181) Calyx divergent.
* Fruit round or oblate.
Pale.
Dumelow's Seedling, Nov.—Mar.

(182) Calyx erect convergent.
None.

(183) Calyx flat convergent.
None.

(184) Calyx connivent.
None.

Cells elliptical, axile.

(185) Calyx divergent.
* Fruit round or oblate.
Pale.
Red Ingestrie, Oct.—Nov.

(186) Calyx erect convergent.
None.

(187) Calyx flat convergent.
None.

(188) Calyx connivent.
* Fruit round or oblate.
Coloured.
Mannington's Pearmain, Oct.—Mar.
** Fruit conical or ovate.
Pale.
Hanwell Souring, Dec.—Mar.
Coloured.
Washington, Oct.—Dec.

Cells elliptical, abaxile.

(189) Calyx divergent.
* Fruit round or oblate.
Pale.
Gravenstein, Oct.—Dec.
** Fruit conical or ovate.
Pale.
Winter Codlin, Sept.—Feb.

(190) Calyx erect convergent.
None.

(191) Calyx flat convergent.
* Fruit round or oblate.
Coloured.
Mead's Broading.

(192) Calyx connivent.
* Fruit round or oblate.
Pale.
Sugar-loaf Pippin, Nov.—Dec.
** Fruit conical or ovate.
Coloured.
Lane's Prince Albert, Oct.—Mar.

THE FRUIT MANUAL.

ALMONDS.

CLASSIFICATION OF ALMONDS.

1.—FRUIT, A THIN SPONGY HUSK.

A. KERNELS SWEET.

Shell Hard and Woody.	*Shell Tender.*
Common Sweet.	Tender-Shelled Sweet.
Large Fruited Sweet.	Sultane.
	Pistache.

B. KERNELS BITTER.

Shell Hard and Woody.	*Shell Tender.*
Common Bitter.	Amère à Noyau Tendre.
Large Fruited Bitter.	

2.—FRUIT, A THICK SUCCULENT FLESH.

Peach Almond.

Abellan. See *Tender-Shelled.*

À Coque Tendre. See *Tender-Shelled.*

À Coque Tendre et à Fruit Douce. See *Tender-Shelled.*

À Gros Fruit. See *Large Fruited Sweet.*

À Noyau Tendre. See *Tender-Shelled.*

À Petit Fruit. See *Common Sweet.*

À Petit Fruit Douce. See *Common Sweet.*

À Petit Fruit et Noyau Tendre. See *Sultana.*

Common. See *Common Sweet.*

COMMON SWEET (*Common ; À Petit Fruit ; Commune ; À Petit Fruit Douce ; Douce ; Gemeine Hartschalige : Süsse Mandel ; Kleine Süsse Steinmandel*).—Fruit, one inch and a quarter to one inch and three-quarters long, one inch and a half wide, and one inch and a quarter thick.

Skin, pale green, and covered with a thick down. Stone, very hard and thick, furrowed like that of a peach. Kernel, sweet, and terminated by a sharp point. It ripens in the end of August. The flowers are always produced before the leaves, and are very pale, nearly white.

Commune. See *Common Sweet.*

Damen. See *Tender-Shelled.*

Des Dames. See *Tender-Shelled.*

Douce. See *Common Sweet.*

Douce à Coque Dur. See *Large Fruited Sweet.*

Douce à la Peau Molle. See *Tender-Shelled.*

Doux à Coque Tendre. See *Tender-Shelled.*

Gemeine Hartschalige. See *Common Sweet.*

Grosse Süsse. See *Large Fruited Sweet.*

Jordan. See *Tender-Shelled.*

Kleine Süsse. See *Common Sweet.*

Kleine Süsse Krachmandel. See *Sultana.*

Ladies' Thin-shell. See *Tender-Shelled.*

LARGE FRUITED SWEET (*Sweet; Long Hard-shell; À Gros Fruit; Douce à Coque Dur; Grosse Süsse*).—Fruit, large, about two inches long, and an inch and a quarter broad, terminated at the point by a nipple, and marked on one side with a deep suture, and covered with a pretty thick down. Stalk, thick and short, placed on one side of the base, and inserted in a deep and furrowed cavity. Stone, thick and hard. Kernel, large, about an inch and a half long, sweet, and of an excellent flavour. It ripens in the beginning of October.

Long Hard-shell. See *Large Fruited Sweet.*

PEACH (*Pêche*).—This, which is of no real value, is singular from being a hybrid between the almond and the peach, and possessing a great deal of the character of both parents. It is covered with a very thick and fleshy rind, which is charged with a bitter acid; but in some parts of France it acquires in warm seasons considerable succulence and flavour; even in the neighbourhood of Paris it attains as great perfection as the *Pêches de vigne.* The shell is very hard and thick, as much so as that of the peach. Kernel, large, long, and pointed, yellowish-white, and with a half-sweet, half-bitter flavour. It ripens in the end of October.

This is a very old variety, being mentioned by Camerarius, Gesner, Matthiolus, and John and Caspar Bauhin, under the names of Amygdalo-Persicus, Persica Amygdaloides, &c., &c.

PISTACHE (*Pistachia Sweet; Pistazien Mandel*).—Fruit, small, less so than the Sultana, about an inch and a quarter long, terminating in

a blunt point, and covered with fine down. The stone terminates in a sharp point, and is about the size and shape of a Pistachia, hence the name; it is tender, but not so easily broken between the fingers as the Tender-Shelled. The kernel is sweet and well-flavoured. It ripens in the end of August.

This, of all others, is most esteemed in Provence and the southern departments of France, particularly when it is green, as being then more relishing.

Pistachia Sweet. See *Pistache.*

Pistazien Mandel. See *Pistache.*

Princesse. See *Tender-Shelled.*

Prinzessin. See *Tender-Shelled.*

Soft-Shelled Sweet. See *Tender-Shelled.*

Sultan. See *Sultana.*

SULTANA (*À Petit Fruit et Noyau Tendre; Sultane; Sultana Sweet; Sultan; Kleine Süsse Krachmandel*).—This is larger than the Pistache, but much smaller than the Tender-Shelled Almond, of which it is a variety, and possesses the same delicate shell. The kernel is sweet and well-flavoured. It ripens in the beginning of September.

Sultana Sweet. See *Sultana.*

Sultane. See *Sultana.*

Sultane à Coque Tendre. See *Tender-Shelled.*

Süsse Krachmandel. See *Tender-Shelled.*

Süsse Mandel. See *Common Sweet.*

Sweet. See *Large Fruited Sweet.*

TENDER-SHELLED (*À Coque Tendre; À Noyau Tendre; Doux à Coque Tendre; Sultan à Coque Tendre; Des Dames; À Coque Tendre et à Fruit Douce; Douce à la Peau Molle; Soft-Shell Sweet; Ladies' Thin-Shell; Jordan; Damen; Prinzessin; Süsse Krachmandel; Abellan; Princesse*).—Fruit, above one inch and a half long, and one inch wide; rather oval, at least more so than any of the other varieties, convex on one side, and almost straight on the other, terminated with a small point, and marked with a suture, which is higher on one side than the other. Stalk, inserted in a plain cavity. Shell, very tender, consisting of a network of large fibres, which are easily removed, because the exterior layer is more tender than the interior, so much so that it may be broken between the finger and thumb, and so porous as to be easily rubbed to dust. Kernel, large, white, sweet, and relishing. It ripens in the end of August and beginning of September.

The tree attains a good size, is vigorous, and bears well; the flowers are very small, and of a pale red colour, and are produced at the same time as the leaves.

This is the Sweet or Jordan Almond of the fruit shops. It very frequently has a double kernel.

BITTER ALMONDS.—Besides the common, there are several varieties of Bitter Almond, such as the Large Fruited, the Tender-Shelled, and the Amandier d'Italie, but as they cannot be regarded as esculent fruit, and as they are not likely ever to be cultivated in British fruit gardens, even as objects of curiosity, it is foreign to the design of this work to introduce them here.

APPLES.

ACKLAM RUSSET (*Aclemy Russet*).—Fruit, below the medium size, two inches and a quarter wide, and two inches high; round and somewhat flattened, and bluntly angular. Skin, pale yellow tinged with green, and covered with thin grey russet, particularly on the side exposed to the sun, and sometimes it is quite covered with russet, so much so that only small spots of the ground is visible. Eye, small and closed, with flat convergent segments, set in a smooth, round, and shallow basin. Stamens, marginal; tube, short, conical. Stalk, short, inserted in a moderately deep cavity. Flesh, white with a greenish tinge, firm, crisp, juicy, and highly flavoured. Cells, ovate; axile, slit.

A dessert apple of first-rate quality; ripe in November, and will keep under favourable circumstances till March. The tree is very hardy, and an excellent bearer. It succeeds best in a dry soil, and is well adapted for espalier training.

This variety originated at the village of Acklam, in Yorkshire.

Ackland Vale. See *Orange Goff.*

Aclemy Russet. See *Acklam Russet.*

ADAMS'S PEARMAIN (*Hanging Pearmain; Norfolk Pippin*).—Fruit, large, varying from two inches and a half to three inches high, and about the same in breadth at the widest part; pearmain-shaped, very even, and regularly formed. Skin, pale yellow, tinged with green, and covered with delicate russet on the shaded side; but deep yellow tinged with red, and delicately streaked with livelier red, on the side next the sun. Eye, small and open, with acute erect divergent segments, set in a narrow, round, and plaited basin. Stamens, median; tube, funnel-shaped, sometimes conical. Stalk, varying from half an inch to an inch long, obliquely inserted in a shallow cavity, and generally with a fleshy protuberance on one side of it. Flesh, yellowish, crisp, juicy, rich, and sugary, with an agreeable and pleasantly perfumed flavour. Cells, obovate; abaxile.

A dessert apple of first-rate quality; in use from December to February. It is a very handsome variety, and worthy of general

cultivation. The tree is a free and healthy grower, producing long slender shoots, by which, and its spoon-shaped ovate leaves, it is easily distinguished. It is an excellent bearer, even in a young state, particularly on the paradise or doucin stock, and succeeds well as an espalier.

I have endeavoured unsuccessfully to discover the origin of this valuable apple. The name of Adams is that of a gentleman who, about the year 1826, gave scions of it to the Horticultural Society of London under the name of Norfolk Pippin, because he had received them from Norfolk. No evidence can be found of its having at any time been considered a Norfolk apple; and it was not till I attended the first Pomological Meeting of the Woolhope Club at Hereford that I obtained a clue as to its history. I there found it exhibited in almost every collection as the Hanging Pearmain, and so widely is it grown in the county, there cannot be any doubt that it is originally a Herefordshire apple. It is also called Lady's Finger in the county, but as there is also a cider Lady's Finger, the synonyme should be suppressed.

Æsopus Spitzenberg. See *Esopus Spitzenberg.*

Alexander. See *Emperor Alexander.*

ALEXANDRA (*Bunyard's Seedling*).—Fruit, small, roundish, of the shape of Golden Harvey, even and regular in its outline. Skin, yellowish, and covered with a thin coat of pale russet, with a blush of orange on one side. Eye, small and half open, set in a wide basin. Stalk, nearly an inch long, slender. Flesh, tender, very juicy, and very richly flavoured, with a fine aroma.

This is a delicious little early apple; ripe in the first week of September.

It was raised by Messrs. Bunyard & Son, nurserymen, Maidstone, and first fruited in 1868.

ALFRISTON (*Lord Gwydyr's Newtown Pippin; Oldaker's New; Shepherd's Pippin; Shepherd's Seedling*).—Fruit of the largest size, generally about three inches and a half wide, and from two and three-quarters to three inches high; roundish and angular on the sides. Skin, greenish yellow on the shaded side, and tinged with orange next the sun, covered all over with veins, or reticulations of russet. Eye, open, with erect convergent segments, set in a deep and uneven basin. Stamens, marginal; tube, funnel-shaped. Stalk, short, inserted in a deep cavity. Flesh, yellowish white, crisp, juicy, sugary, and briskly flavoured. Cells, elliptical; abaxile.

This is one of the largest and best culinary apples. It comes into use in the beginning of November and continues till April.

The tree is a strong and vigorous grower, very hardy, and an abundant bearer, but on strong soils that are not well drained it is apt to canker.

This variety was raised by a person of the name of Shepherd, at Uckfield, in Sussex, and has for many years been extensively cultivated in that county, under the names of *Shepherd's Seedling* and *Shepherd's Pippin*. Some years ago a Mr. Brooker, of Alfriston, near Hailsham, sent specimens of the fruit to the London Horticultural Society, and being unknown, it was called the *Alfriston*, a name by which it is now generally known. By some it is erroneously called the *Baltimore* and *Newtown Pippin*.

ALGARKIRK BEAUTY (*Algarkirk Seedling*).—Fruit, small, two inches and a quarter wide, and an inch and three-quarters high; roundish oblate, even and symmetrical in its outline. Skin, entirely covered with brilliant crimson, which is streaked with darker crimson except a small patch on the shaded side, which is orange. Eye, small, half open, with erect convergent segments set in a shallow wide basin. Stamens, marginal; tube, funnel-shaped, deep. Stalk, from half an inch to an inch long, slender, set in a round russety cavity. Flesh, yellowish, very tender, sweet, juicy, of good flavour, and with a pleasant perfume. Cells, obovate; axile, slit or closed.

A very beautiful apple for the dessert. It is not of the first quality, but is well worth growing for the fine appearance it has on the table. It would be a very attractive market apple. Ripe in September.

ALLEN'S EVERLASTING.—Fruit, rather below medium size, two inches and three-quarters wide, and two inches high; oblate, even and regular in its outline. Skin, greenish yellow, becoming clearer yellow as it ripens, and with a few faint streaks of red or a red cheek showing through the russet coat; sometimes it has a bright deep crimson cheek next the sun, which extends almost all over the shaded side, where it is paler, and also marked with a good deal of rough brown russet. Stamens, marginal; tube, conical. Eye, large and open, set in a wide and pretty deep round basin. Stalk, half an inch long, slender, set in a wide deep cavity. Flesh, yellowish, tender, sweet, crisp, juicy, and richly flavoured, with a fine bouquet. Cells, obovate; axile.

A very useful apple either for the dessert or kitchen use. It keeps well till May.

Althorp Pippin. See *Marmalade Pippin*.

AMASSIA.—Fruit, small, two inches and a quarter wide, and the same high; conical, like a small Codlin, narrowing abruptly to the eye, where it forms a sort of snout. Skin, smooth, greenish yellow on the shaded side, and washed with red, which is streaked with bright crimson next the sun. Eye, very small and closed, set in a narrow puckered basin surrounded with small knobs or ridges. Stamens, marginal; tube, deep wide funnel-shaped. Stalk, from a half to three-quarters of an inch long, set in a pretty deep cavity. Flesh, white, crisp, tender, very juicy, and pleasantly flavoured. Cells, wide open, ovate oblong; abaxile.

A fine apple for kitchen use. It is excellent in a tart, and requires no sugar. It does not cook to a pulp, the pieces retain the shape into which they are cut.

This is a very beautiful and ornamental apple. On some soils, when the fruit is much exposed to the sun, it is bright crimson all over, marked with broken streaks on a bright yellow ground. It is the apple most generally grown in Asia Minor, on the shores of the Mediterranean.

American Fall Pippin. See *Fall Pippin.*

AMERICAN GOLDEN RUSSET.—Fruit, about the size of Golden Harvey. In form it is roundish ovate, even and regular in its outline. Skin, yellow when ripe, and covered with patches of pale brown, or rather ashen grey russet. Eye, closed, set in a narrow and shallow basin. Stalk, an inch long and slender. Flesh, yellowish, very tender and fine grained, juicy, rich, and with an aromatic flavour.

This is a very valuable dessert apple, and is in use from October to January.

The origin of this variety is unknown, but it has long existed in America, being mentioned by Coxe in 1817.

AMERICAN MOTHER (*Mother Apple; Queen Anne; Gardener's Apple*).—Fruit, medium size, two inches and three-quarters wide, and the same in height; conical, even, and slightly undulating on its surface, and generally longer on one side of the axis than the other. Skin, golden yellow, covered with mottles and streaks of crimson on the side next the sun, and strewed with russet dots. Eye, small, closed and tapering, set in a narrow basin. Stamens, median; tube, conical, inclining to funnel-shape. Stalk, half an inch long, very slender, inserted in a deep cavity. Flesh, yellowish white, remarkably tender, crisp, and breaking, very juicy, sweet, and with a balsamic aroma. Cells, elliptical; abaxile, wide and Codlin-like.

One of the finest dessert apples in October. In shape it resembles Adams's Pearmain.

This is an American apple, and one of the few that ripen well in this country. I may here state that the indiscriminate introduction and recommendation of American fruits have led to grievous disappointment, and growers cannot exercise too much caution in the reception of advice on this subject. I have distinguished this as the "American" Mother Apple, as there are other varieties in this country known as the Mother Apple. It originated at Bolton, Massachusetts.

American Newtown Pippin. See *Newtown Pippin.*

American Plate. See *Golden Pippin.*

AMERICAN SUMMER PEARMAIN (*Early Summer Pearmain*).—Fruit, medium sized, oblong, regularly and handsomely shaped. Skin, yellow, covered with patches and streaks of light red, on the shaded side, and streaked with fine bright red, interspersed with markings of yellow, on the side next the sun. Eye, set in a wide and deep basin. Stalk, slender, inserted in a round and deep cavity. Flesh, yellow, very tender, rich, and pleasantly flavoured.

An excellent early apple, either for dessert or kitchen use. It is ripe in the end of August, and will keep till the end of September.

The tree is a healthy grower, a prolific bearer, and succeeds well on light soils.

AMPHLETT'S FAVOURITE.—Fruit, two inches and a half wide,

and two inches high; roundish oblate, prominently ribbed on the sides, and with five prominent ridges round the crown. Skin, bright red on the side next the sun, and striped with darker red, but where shaded it is yellow with a greenish tinge; over the base it is covered with thin pale grey russet. Eye, with long, pointed, somewhat divergent segments, set in a deep angular basin. Stamens, median; tube, conical. Stalk, short, and very slender, inserted its whole length in the cavity. Flesh, yellowish white, juicy, and of good flavour. Cells, round; axile, open.

A culinary apple of Herefordshire in use during the autumn and up to Christmas.

Anglesea Pippin. See *Red Astrachan.*

ANNAT SCARLET.—Fruit, two inches wide, and an inch and a half high; roundish oblate, even and regular in its outline, and bearing a close resemblance to Devonshire Quarrendon, both in shape and colour. The flesh is also stained with red, but it is inferior in flavour to Devonshire Quarrendon. Stamens, marginal; tube, funnel-shaped. Cells, closed, round. It was raised by Mr. A. Gorrie, at Annat, Perthshire.

ANNIE ELIZABETH.—Fruit, large, round, widest at the base, prominently ribbed or angular. Skin, pale yellow on the shaded side, streaked and spotted on the side next the sun with bright crimson. Eye, with connivent segments, deeply set in an irregular angular basin. Stamens, median; tube, deep conical. Stalk, short, deeply set, frequently with a swelling on one side of it. Flesh, white, and of firm, yet crisp and tender texture, with a fine, brisk, sprightly flavour. Cells, obovate; abaxile.

An excellent late kitchen or dessert apple.

A seedling raised by Messrs. Harrison & Sons, of Leicester. Received a First Class Certificate from the Royal Horticultural Society, 1868.

API (*Lady Apple; Api Rouge; Pomme d'Api; Petit Api Rouge; Api Petit*).—Fruit, small, oblate. Skin, thick, smooth, and shining, yellowish green in the shade, changing to pale yellow as it attains maturity, and deep glossy red, approaching to crimson, on the side next the sun. Eye, small, set in a rather deep and plaited basin. Stalk, short, and deeply inserted. Stamens, marginal; tube, conical. Flesh, white, crisp, tender, sweet, very juicy, and slightly perfumed. Cells, obovate; axile, slit.

A beautiful little dessert apple in use from October to April. It should be eaten with the skin on, as it is there that the perfume is contained. The skin is very sensitive of shade, and any device may be formed upon it, by causing pieces of papers, in the form of the design required, to adhere on the side exposed to the sun, before it has attained its deep red colour.

The tree is of a pyramidal habit of growth, healthy, and an abundant

bearer. It succeeds well in almost any situation, provided the soil is rich, loamy, and not too light or dry; and may be grown with equal success either on the doucin or crab stock. When worked on the French paradise it is well adapted for pot culture. The fruit is firmly attached to the spurs and forcibly resists the effects of high winds.

It has been asserted that this apple was brought from Peloponessus to Rome by Appius Claudius. Whether this be true or not, there can be no doubt it is of great antiquity, as all the oldest authors regard it as the production of an age prior to their own. Dalechamp and Harduin are of opinion that it is the Petisia of Pliny; but J. Baptista Porta considers it to be the Appiana of that author, who thus describes it, "Odor est his cotoneorum magnitudo quæ Claudianis, color rubens."* From this description it is evident that two varieties are referred to, the Appiana and Claudiana. Such being the case, J. Baptista Porta says, "duo sunt apud nos mala, magnitudine, et colore paria, et preciosa, quorum unum odorem servat cotoneorum, alterum minimè. Quod odore caret, vulgo dictum *Melo rosa*. Id roseo colore perfusum est, mira teneritudine et sapore, minimè fugax, pomum magnitudine media, ut facile cum ceteris de principatu certet, nec indignum Claudii nomine. Hoc Claudianum dicerem."† This Melo Rosa may possibly be the Pomme Rose or Gros Api; and if so, we may infer that the Api is the *Appiana*, and the Gros Api the *Claudiana* of Pliny. This, however, may be mere conjecture, but as the authority referred to was a native of Naples, and may be supposed to know something of the traditionary associations of the Roman fruits, I have deemed it advisable to record his opinion on the subject.

According to Merlet, the Api was first discovered as a wilding in the Forest of Api, in Brittany.

Although mentioned by most of the early continental writers, the Api does not appear to have been known in this country till towards the end of the 17th century. It is first mentioned by Worlidge, who calls it "Pomme Appease, a curious apple, lately propagated; the fruit is small and pleasant, which the Madams of France carry in their pockets, by reason they yield no unpleasant scent." Lister, in his "Journey to Paris, 1698," speaking of this as being one of the apples served up in the dessert, says, "Also the Pome d'Apis, which is served here more for show than for use; being a small flat apple, very beautiful, and very red on one side, and pale or white on the other, and may serve the ladies at their toilets as a pattern to paint by." De Quintinye calls it "Une Pomme des Damoiselles et de bonne compagnie."

Under the name of *Lady Apple*, large quantities of the Api are annually imported to this country from the United States, where it is grown extensively and profitably, as it always commands the highest price of any other fancy apple in the market. In the winter months they may be seen encircled with various coloured tissue papers, adorning the windows of the fruiterers in Covent Garden Market.

There are other varieties mentioned by J. Baptista Porta as belonging to the Api family; one which ripened in August, in size like the Claudiana already mentioned, and commonly called *Melo Appio Rosso*, because it retained the scent of the Api; this is probably the Rother Sommer-api of Diel. There is another, of which he says, "Assererem tuto esse Melapium Plinii," and which was held in such estimation as to give rise to the proverb—

"Omme malum malum præter appium malum."

API ETOILLÉ (*Pomme Etoillée; Sternapfel*).—This is a variety of the Api, from which it is distinguished by being very much flattened, and furnished with five very prominent angles on the sides, which give it the appearance of a star, hence its name. Skin, of a deep yellow on

* Plinii Hist. Nat. Lib. xv., cap. 14. † Villæ, p. 278.

the shaded side, and reddish orange next the sun. It is a well-flavoured apple, but only of second-rate quality; and ripens about the middle or end of September.

The variety received under this name by the London Horticultural Society must have been incorrect, as in the last edition of their catalogue it is made synonymous with Api Petit.

API GROS (*Pomme Rose; Pomme d'Api Gros; Passe-rose*).—Fruit, below medium size, two inches and three-quarters wide, and two inches high; oblate. Skin, pale green, changing as it ripens to pale yellow on the shaded side, and pale red, mottled with green, where exposed to the sun. Eye, small and closed, set in a shallow and plaited basin. Stalk, short, inserted in a wide, rather deep, and russety cavity. Flesh, greenish, tender, crisp, very juicy, and briskly flavoured.

Suitable either for the dessert, or for culinary purposes; it is inferior to the Api and not a first-rate apple. In use from December to March. The tree has much similarity to the Api in its growth, and is a good bearer.

This is a variety of Api, and closely resembles it in all its parts, except that it is much larger. "La Pomme Rose resemble extremement partout son exterieur à la Pomme d'Apis, mais à mon goût elle ne la vaut pas quoy que puissent dire les curieux du Rhône, qui la veulent autant élever aussi au dessus des autres, qu'ils élevent la Poire Chat au dessus des autres Poires."—*De Quintinye.*

API NOIR.—Fruit, small, but a little larger and somewhat flatter than the Api, to which it bears a close resemblance. Skin, tender, smooth, and shining as if varnished, and almost entirely covered, where exposed to the sun, with very dark crimson, almost approaching to black, like the Pomme Violette, but becoming paler towards the shaded side, where there is generally a patch of light yellow; it is strewed with fawn-coloured dots, and some markings of russet. Eye, very small, set in a pretty deep and plaited basin. Stalk, slender, about three-quarters of an inch long, inserted in a rather deep, wide, and funnel-shaped cavity, which is slightly marked with russet. Flesh, pure white, firm and juicy, tinged with red under the skin, and with a pleasant, vinous, and slightly perfumed flavour.

A dessert apple, inferior to the Api, and cultivated merely for curiosity. It is in use from November to April, but is very apt to become mealy. The habit of the tree is similar to that of the Api, but it is rather a larger grower.

Api Petit. See *Api.*

Api Rouge. See *Api.*

Aporta. See *Emperor Alexander.*

Arbroath Pippin. See *Oslin.*

Arley. See *Wyken Pippin.*

AROMATIC RUSSET.—Fruit, medium sized, two inches and a half wide, and about two inches and a quarter high; roundish ovate, and flattened at both ends. Skin, greenish yellow, almost entirely covered with brownish grey russet, strewed with brownish scales on the shaded side, and slightly tinged with brownish red, strewed with silvery scales on the side exposed to the sun. Eye, small and open, with broad recurved segments, and set in a rather shallow basin. Stalk, short, inserted in a deep and round cavity. Flesh, greenish yellow, firm, crisp, brisk, sugary, and richly aromatic.

A very richly flavoured dessert apple of the first quality, in use from December to February.

The tree is very hardy, and an abundant bearer.

The Golden Russet is often confounded with this, but the former is covered with cinnamon-coloured russet and has often a bright red cheek next the sun as if varnished.

ASHMEAD'S KERNEL.—Fruit, below medium size, two inches and a half to two and three-quarters wide, and two and a quarter to two and a half high, round and flattened, but sometimes considerably elongated. Skin, light greenish yellow, covered with yellowish brown russet, and a tinge of brownish orange next the sun. Eye, small and partially open, placed in a moderately deep round and plaited basin. Stamens, marginal; tube, conical. Stalk, short, inserted in a round and deep cavity. Flesh, yellowish, firm, crisp, juicy, sugary, rich, and highly aromatic. Cells, obovate; axile, slit.

A dessert apple of the very first quality, possessing all the richness of the Nonpareil, but with a more sugary juice. It comes into use in November, and is in greatest perfection from Christmas till May.

The tree is very hardy, an excellent bearer, and will succeed in situations unfavourable to the Nonpareil, to which its leaves and shoots bear such a similarity as to justify Mr. Lindley in believing it to be a seedling from that variety.

I have seen an apple called *Improved Ashmead's Kernel*, which is no improvement at all. It is much like the old one, and has more orange next the sun.

This delightful apple was raised at Gloucester, about the beginning of last century, by Dr. Ashmead, an eminent physician of that city. The original tree existed within the first quarter of the present century, in what had originally been Dr. Ashmead's garden, but was destroyed in consequence of the ground being required for building. It stood on the spot now occupied by Clarence Street.

It is difficult to ascertain the exact period when it was raised; but the late Mr. Hignell, an orchardist at Tewkesbury, in Gloucestershire, informed me in 1840 that the first time he ever saw the fruit of Ashmead's Kernel was from a tree in the nursery of Mr. Wheeler, of Gloucester, in the year 1796, and that the tree in question had been worked from the original, and was at that time upwards of thirty years old. From this it may be inferred that the original tree had attained some celebrity by the middle of last century. Ashmead's Kernel has long been a favourite apple in all the gardens of West Gloucestershire, but it does not seem to have been known in other parts of the country. Like the Ribston Pippin it appears to have remained long in obscurity, before its value was generally appreciated; it

is not even mentioned in the catalogue of the extensive collection which was cultivated by Miller and Sweet, of Bristol, in 1790. I find it was cultivated in the Brompton Park Nursery in 1780, at which time it was received from Mr. Wheeler, nurseryman, of Gloucester, who was author of "The Botanist's and Gardener's Dictionary," published in 1763, and great-grandfather of the present proprietor of the nursery.

Astrachan. See *White Astrachan.*

AUGUSTUS PEARMAIN.—Fruit, below medium size; pearmain-shaped, regular and handsome. Skin, thick and membranous, yellow in the shade, and marked with a few broken stripes of red; but red, streaked all over with deeper red, on the side next the sun; it is dotted with grey dots, and sometimes marked with patches of grey-coloured russet, which is strewed with scales of a darker colour. Eye, small and closed, with long segments, set in a narrow and even basin. Stalk, very short, not protruding beyond the base, and having the appearance of a knob obliquely attached. Flesh, tender, juicy, brisk, and vinous, with a pleasant aromatic flavour.

A dessert apple, generally of only second-rate quality; but in some seasons it is of a rich flavour and of first-rate quality.

It is in use from November to Christmas.

Aurore. See *Golden Reinette.*

Autumn Calville. See *Calville Rouge d'Automne.*

Autumn Red Calville. See *Calville Rouge d'Automne.*

Autumn Pearmain. See *Summer Pearmain.*

BACHELOR'S GLORY.—Fruit large, three inches wide, and two and three-quarters high; roundish and irregularly ribbed, generally higher on one side of the eye than on the other. Skin, smooth and shining, striped with deep golden yellow, and crimson stripes. Eye, closed, with broad flat segments, and set in a plaited, irregular, and angular basin. Stalk, about half an inch long, deeply inserted in a funnel-shaped cavity, which is lined with rough scaly russet. Flesh, yellow, tender, juicy, and pleasantly flavoured.

A second-rate fruit, suitable either for the dessert or culinary purposes; in use from October to November.

This is a variety grown in the neighbourhood of Lancaster, where it is much esteemed, but in the southern districts, where the more choice varieties can be brought to perfection, it can only rank as a second-rate fruit.

Bache's Kernel. See *Best Bache.*

Baddow Pippin. See *D'Arcy Spice.*

BALCHIN'S PEARMAIN.—Fruit, about medium size, two inches and three-quarters wide, and the same high. Roundish in shape, but narrowing a little towards the apex, one side of which is higher than the other. Skin, smooth and lemon yellow, with a few scattered broken streaks of pale crimson on the shaded side, and a light crimson

cheek marked with broken stripes of darker crimson on the side exposed to the sun; the whole surface is strewed very thinly with small brown dots. Eye, small and open, with erect pointed segments, and set in a deep and wide basin. Stalk, short and slender, the cavity of which is very shallow and straight, not unlike that of Kerry Pippin. Flesh, white, firm, crisp, very juicy, sugary, and well-flavoured.

An excellent apple, either for the dessert or kitchen purposes, the great recommendation of which is that it keeps in sound condition till May. So highly was it appreciated by the Fruit Committee of the Royal Horticultural Society that it was awarded a first-class certificate in 1867.

This was raised by Mr. Balchin, Master of the Union, Dorking.

BALDWIN (*Red Baldwin; Butter's; Woodpecker*).—Fruit, large, three inches and a half wide, and about three inches high; ovato-conical. Skin, smooth, yellow on the shaded side, and on the side next the sun deep orange, covered with stripes of bright red, which sometimes extend over the whole surface to the shaded side, and marked with large russety dots. Eye, closed, set in a deep, narrow, and plaited basin. Stalk, about an inch long, slender, and inserted in a deep cavity, from which issue ramifying patches of russet. Flesh, yellowish, crisp, juicy, and pleasantly acid, with a rich and agreeable flavour.

A culinary apple, in season from November to March. The tree is vigorous, and an abundant bearer; but, like the generality of the American sorts, it does not attain the size or flavour in this country which it does in its native soil.

This is considered one of the finest apples in the Northern States of America, and is extensively grown in Massachusetts, for the supply of the Boston market.

Balgone Pippin. See *Golden Pippin*.

Baltimore. See *Gloria Mundi*.

BANK APPLE.—Fruit, medium sized, two inches and three-quarters wide, and about two inches and a half high; roundish-ovate, regularly and handsomely formed. Skin, greenish yellow, with a blush and faint streaks of red next the sun, dotted all over with minute dots, and marked with several large spots of rough russet; the base is covered with a coating of russet, strewed with silvery scales. Eye, large and open, set in a shallow and plaited basin. Stalk, half an inch long, obliquely inserted by the side of a fleshy prominence. Flesh, firm, crisp, brisk, juicy, and pleasantly acid, resembling the Winter Greening in flavour.

It is an excellent culinary apple, in use from November to February; but as it has nothing to recommend it, in preference to other varieties already in cultivation, it need only be grown in large collections.

The original tree was produced from a pip, accidentally sown in the home

nursery of Messrs. Ronalds, of Brentford, and from growing on a bank by the side of a ditch, it was called the *Bank Apple.*

BARCELONA PEARMAIN (*Speckled Golden Reinette; Speckled Pearmain; Polinia Pearmain*).—Fruit, below medium size, two inches and a half wide, and the same high; ovate. Skin, clear pale yellow, mottled with red in the shade, but dark red next the sun, the whole covered with numerous star-like russety specks, those on the shaded side being brownish, and those next the sun yellow. Eye, small and open, with erect acuminate segments, and set in a round, even, and pretty deep basin. Stamens, median; tube, funnel-shaped. Stalk, about an inch long, slender, inserted in a rather shallow cavity, which is lined with russet. Flesh, yellowish white, firm, crisp, very juicy, and with a rich, vinous, and highly aromatic flavour. Cells, roundish oblate; axile,

One of the best dessert apples, and equally valuable for culinary purposes. It comes to perfection about the end of November, and continues in use till March.

The tree is a free grower, but does not attain the largest size. It is very hardy, an abundant bearer, and succeeds well either as a standard or an espalier.

In the third edition of the Horticultural Society's Catalogue, this is said to be the same as Reinette Rouge. I do not think that it is the Reinette Rouge of the French, which Duhamel describes as being white, or clear yellow in the shade, having often prominent ribs round the eye, which extend down the sides, so as to render the shape angular; a character at variance with that of the Barcelona Pearmain. But I have no doubt of its being the Reinette Rousse of the same author, which is described at page 302, vol. i., as a variety of Reinette Franche, and which he says is of an elongated shape, skin marked with a great number of russety spots, the most part of which are of a longish figure, so much so, when it is ripe, it appears as if variegated with yellow and red; a character in every way applicable to the Barcelona Pearmain.

BARCHARD'S SEEDLING.—Fruit, below medium size; roundish ovate, with broad obtuse angles on the sides, terminating in knobs round the crown. Skin, clear greenish yellow on the shaded side, and lemon yellow, striped and suffused with bright crimson, on the side next the sun and all the exposed parts. Eye, wide open, set in a rather deep plaited basin. Stamens, marginal; tube, funnel-shaped. Stalk, half an inch to an inch long, slender, deeply set. Flesh, yellowish white, firm, crisp, sweet, and with a fine brisk sub-acid flavour, like that of Manks Codlin. Cells, round or obovate; axile, slit.

An excellent culinary or dessert apple; ripe in October. The tree is a constant bearer.

It is now much grown in some of the market gardens about London, its fine colour making it attractive in the markets. In shape and in colour it has a resemblance to the Nonesuch.

This was raised by Mr. Higgs, gardener to R. Barchard, Esq., Putney Heath, Surrey, and was brought into notice by being exhibited by Mr. Alexander Dancer, of Fulham, at a meeting of the British Pomological Society, in 1856.

BARON WARD.—Fruit, small, two and a quarter inches wide, and two inches high; roundish ovate. Skin, smooth and shining, of a fine uniform deep yellow colour, marked with broken streaks of pale red next the sun. Eye, slightly open, and not much depressed, set in a shallow plaited basin. Stamens, median; tube, conical. Stalk, very short. Flesh, tender, crisp, juicy, and agreeably acid. Cells, elliptical; axile.

This is an excellent apple for culinary purposes, but its small size is a great objection to it. It is in use from January till May.

This was raised, from Dumelow's Seedling, in 1850, by Mr. Samuel Bradley, at Elton Manor, Nottingham, and first exhibited at the British Pomological Society, May 5th, 1859.

BARTON'S INCOMPARABLE.—Fruit, below medium size; in shape somewhat like a Golden Pippin, ovate or conical, with obtuse ribs on the sides, which terminate in ridges round the eye. Skin, yellowish green, covered with patches of pale brown russet, thickly strewed with large russety freckles, like the Barcelona Pearmain, and tinged with orange next the sun. Eye, small, open, with erect segments, which are reflexed at the tips, set in a narrow and angular basin. Stamens, median; tube, funnel-shaped. Stalk, nearly three-quarters of an inch long, inserted in a narrow and round cavity. Flesh, yellowish white, tender, crisp, brittle, very juicy, and when eaten is quite a mouthful of lively, vinous juice. Cells, roundish ovate; axile, open.

A dessert apple of the highest excellence; in use from October to February.

The tree is a good and healthy grower, attains a considerable size, and is an excellent bearer.

This variety seems to be but little known, and, considering its excellence, too rarely cultivated. I am not aware that it exists in any of the nurseries, or that it was at any period extensively propagated. The only place where I ever met with it was in the private garden of the late Mr. Lee, of Hammersmith, whence I procured grafts from a tree in the last stage of decay.

BASCOMBE MYSTERY.—Fruit, two inches and a half wide, and two inches high; roundish oblate, obscurely ribbed on the sides, and with ridges round the eye. Skin, of an uniform grass green colour, changing to greenish yellow as it ripens. Eye, closed, with erect segments, which are pointed and reflexed at the tips, and set in a narrow, shallow, and ribbed basin. Stamens, median; tube, short, conical. Stalk, half an inch long, slender, set in a wide and deep cavity. Flesh, tender, crisp, juicy, sweet, and with a delicate perfume. Cells, round; axile, closed.

An excellent dessert apple, with tender flesh; ripe in November and December.

BASTARD FOXWHELP.—Fruit, small, an inch and three-quarters wide, and an inch and a half high; oblate, sometimes inclining to roundish, even and regularly formed. Skin, smooth, and shining as

if varnished, entirely covered with bright crimson, and striped with darker crimson on the side exposed to the sun; but on the shaded side it is greenish yellow striped with crimson; the stalk cavity only is lined with russet. Eye, very small, and closed with short connivent segments. Stamens, marginal; tube, conical. Stalk, very long and slender at its insertion and throughout its length, except at the end; inserted in a deep cavity. Flesh, yellowish, stained with red; firm, and unusually acid. Cells, round; axile, slit.

A Herefordshire cider apple.

BAUMANN'S REINETTE.—Fruit, two inches and a quarter wide, and an inch and three-quarters high; oblate, with blunt angles on the sides, which extend to the crown, and form ridges round the eye. Skin, smooth, bright yellow, tinged with bright red on the shaded side, and a brilliant red cheek on the side next the sun, with a large stellate patch of russet over the base, the whole surface strewed with imbedded pearly specks. Eye, small and closed, with erect pointed segments, and set in a narrow, rather deep, and ribbed basin. Stamens, marginal; tube, funnel-shaped. Stalk, half an inch long, slender, inserted in a deep narrow cavity. Flesh, white, crisp, juicy, and with a pleasant aroma. Cells, oblate; axile, open.

A good but not high-class dessert apple. It is, however, very beautiful, and in the eye and round the crown resembles Pomme de Neige. It is ripe in the end of November, and keeps till March.

It was raised by MM. Baumann, of Bolwyller, in Alsace.

BAXTER'S PEARMAIN.—Fruit, medium sized, two inches and a half wide, and the same high; roundish ovate or conical, and slightly angular. Skin, pale green, but tinged with red, and marked with a few indistinct streaks of darker red on the side exposed to the sun. Eye, open, with long spreading segments, and placed in a moderately deep basin. Stamens, basal; tube, funnel-shaped. Stalk, short and thick, not deeply inserted. Flesh, yellowish, firm, brisk, and sugary, and with an abundance of pleasantly acid juice. Cells, obovate; axile.

An excellent apple, suitable either for culinary purposes or the dessert; in use from November to March.

The tree is hardy, vigorous, a most abundant bearer, and even in seasons when other varieties fail this is almost safe to ensure a plentiful crop. It is extensively cultivated in Norfolk, and deserves to be more generally known in other districts of the country.

Bay. See *Drap d'Or*.

Bayfordbury Pippin. See *Golden Pippin*.

BEACHAMWELL (*Motteux's Seedling*).—Fruit, small, about two inches wide, and the same in height; ovate or conical, handsomely and regularly formed. Skin, greenish yellow, covered with patches and dots of russet, particularly round the eye. Eye, small and open, set

in a shallow, narrow, and even basin. Stamens, marginal; tube, conical. Stalk, about half an inch to three-quarters long, almost imbedded in a round cavity. Flesh, yellowish white, tender, crisp, and very juicy, with a rich, brisk, and sugary flavour. Cells, oblate; axile.

A rich and deliciously flavoured dessert apple, of the highest excellence; in use from December to March.

The tree is perfectly hardy, a healthy and vigorous grower, but does not attain a large size; it is an excellent bearer.

This variety was raised by John Motteux, Esq., of Beachamwell, in Norfolk, where, according to Mr. George Lindley, the original tree still existed in 1831. It is not very generally cultivated, but ought to form one even in the smallest collection.

BEAUTY OF KENT.—Fruit, large; roundish ovate, broad and flattened at the base, and narrowing towards the apex, where it is terminated by several prominent ridges. Skin, deep yellow slightly tinged with green, and marked with faint patches of red on the shaded side; but entirely covered with deep red, except where there are a few patches of deep yellow, on the side next the sun. Eye, small and closed, with short erect segments, and set in a narrow and angular basin. Stamens, median; tube, deep, conical. Stalk, short, inserted in a wide and deep cavity, which, with the base, is entirely covered with brown russet. Flesh, yellowish, tender, and juicy, with a pleasant sub-acid flavour. Cells, roundish obovate; abaxile.

A valuable and now well-known culinary apple; in use from October to February. When well-grown, the Beauty of Kent is perhaps the most magnificent apple in cultivation. Its great size, the beauty of its colouring, the tenderness of the flesh, and a profusion of sub-acid juice, constitute it one of our most popular winter apples for culinary purposes, and one of the most desirable and useful, either for a small garden, or for more extended cultivation.

The tree is a strong and vigorous grower, attains a large size, and is a good bearer; but I have always found it subject to canker when grown on the paradise stock, and in soils which are moist and heavy.

I have not been able to ascertain the time when, or the place where, this variety originated. It is first noticed by Forsyth in his Treatise on Fruit Trees, but is not mentioned in any of the nurserymen's catalogues, either of the last or the early part of the present century. It was introduced to the Brompton Park Nursery about the year 1820, and is now as extensively cultivated as most other leading varieties. In America, Downing says, "the fruit in this climate is one of the most magnificent of all apples, frequently measuring sixteen or eighteen inches in circumference." This has a good deal of resemblance to the *Rambour Franc* of the French pomologists.

BEAUTY OF WALTHAM.—Fruit, medium sized, of a slight Pearmain shape, flattened at both ends; large, being somewhat angular. Skin, greenish yellow, streaked and flushed with crimson on the side next the sun. Eye, large, open, deeply set. Stalk,

very long and slender, deeply set in a very regularly formed cavity. Flesh, soft, yellowish, sweet, and pleasant, but somewhat wanting in juiciness. A very pretty apple for dessert use in September and October.

This was raised by Mr. William Paul, of Waltham Cross, and exhibited by him at the Royal Horticultural Society in 1868.

BEDFORDSHIRE FOUNDLING (*Cambridge Pippin*).—Fruit, large, three inches and a quarter wide, and three inches and a half high; roundish ovate, inclining to oblong, with irregular and prominent angles on the side, which extend to the apex, and form ridges round the eye. Skin, dark green at first, and changing as it attains maturity to pale greenish yellow on the shaded side; but tinged with orange on the side next the sun, and strewed with a few fawn-coloured dots. Eye, open, set in a deep, narrow, and angular basin. Stamens, basal; tube, conical. Stalk, short, inserted in a deep cavity. Flesh, yellowish, tender, pleasantly sub-acid, and with a somewhat sugary flavour. Cells, obovate; abaxile.

An excellent culinary apple of first-rate quality; in use from November to March.

BEDFORDSHIRE TWIN.—This is a true twin fruit, being two apples on one stalk, and so closely united at the base and on one side as to form one apple with two perfectly distinct eyes. The section is three inches and a quarter long, by two inches and an eighth deep. Skin, yellow, strewed with russet dots, and streaked with red. Eye, with erect half open segments set in a deep depression. Stamens, marginal; tube, short, conical. Stalk, very short, and quite imbedded in the cavity. Flesh, firm, pleasantly sub-acid, and with a good though not a rich flavour. Cells, axile, closed.

A very firm, solid, long-keeping apple, continuing in use till April.

This curious apple was sent me in 1877 by Mr. G. B. Clarke, a chemist and druggist, of Woburn, Bedfordshire. It is totally distinct from the Cluster Golden Pippin, which frequently produces the fruit in pairs, for almost invariably the Bedfordshire Twin is in this condition. Mr. Clarke informed me that he found this in the garden of Mr. Bowler, a butcher at Husborne Crawley, near Woburn, who about twenty years previously obtained the grafts from the orchard of a Mr. George, who lived at Bythorne, near Huntingdon.

The twin fruits vary considerably in the degree of the twin development. In some there is the mere suspicion of a swelling surmounted with a small "eye"; others have a small twin the size of a hazel nut attached to one four times its size, while the perfect apple is in pairs of equal size.

BELLE BONNE (*Winter Belle Bonne; Bellyband; Rolland*).—Fruit, above medium size, from two and a half to three inches wide, and two and three-quarters to three and a quarter high; conical, even and regular in its outline; narrow at the crown. Skin, thick, smooth, with only a few traces and thin patches of russet network here and there, pale greenish yellow, and marked with a few reddish streaks on the side next the sun, and sometimes it has a brownish

tinge on the exposed side near the stalk, which, when the fruit is ripe, becomes lively red. Eye, small and closed, with flat segments set in a narrow, plaited basin. Stamens, median; tube, funnel-shaped. Stalk, half an inch long, slender, and sometimes obliquely inserted under a fleshy lip. Flesh, white, firm, juicy, crisp, and well flavoured. Cells, roundish ovate; axile.

A valuable culinary apple; in use from October to January. The tree is very hardy, a strong, vigorous, and healthy grower, and a good bearer.

This is a very old English variety. It was known to Parkinson so early as 1629, and also to Worlidge and Ray. But it is not noticed by any subsequent author, nor in any of the nursery catalogues of the last century, until discovered by George Lindley, growing in a garden at Gatton, near Norwich, and published by him in the Transactions of the London Horticultural Society, vol. iv., p. 58. He seems to be uncertain whether it is the Summer or Winter Belle Bonne of these early authors, but Worlidge's description leaves no doubt as to its identity. He says, "The Summer Belle et Bonne is a good bearer, but the fruit is not long lasting. The Winter Belle and Bon is much to be preferred to the Summer in every respect." I have no doubt, therefore, that the latter is the Belle Bonne of Lindley. Parkinson says "they are both fair fruit to look on, being yellow, and of a meane (medium) bignesse."

BELLEDGE PIPPIN.—Fruit, below medium size, two inches and a half wide, and two inches high; roundish, narrowing a little towards the apex, regularly and handsomely formed. Skin, pale green, changing to yellow as it ripens, with a tinge of brown where exposed to the sun, and strewed with grey russety dots. Eye, small, partially closed with short segments, and placed in a round, narrow, and rather shallow basin. Stalk, half an inch long, inserted in a round and deep cavity. Flesh, greenish yellow, tender, soft, brisk, sugary, and aromatic.

An excellent, but not first-rate, apple; suitable either for the dessert or culinary purposes. It is in use from November to March.

Belle Dubois. See *Gloria Mundi.*

BELLE GRIDELINE.—Fruit, medium sized; round and regularly formed. Skin, clear yellow, marbled and washed with clear red, and intermixed with thin grey russet next the sun. Eye, set in a deep, round basin. Stalk, slender, deeply inserted in a round cavity. Flesh, white, firm, crisp, and briskly flavoured.

An excellent dessert apple; in season from December to March. The tree is healthy and vigorous, of the middle size, and an excellent bearer.

This beautiful variety was first brought into notice by Mr. George Lindley, who found it growing in a small garden near Surrey Street Gates, Norwich, where it had originated about the year 1770. Mr. Lindley first propagated it in 1793, and the original tree died about seven years afterwards.

Bell's Scarlet. See *Scarlet Pearmain.*

BENNET APPLE.—Fruit, rather small, conical, irregularly shaped, broad at the base, and narrow at the apex, but sometimes broader at the middle than either of the extremities, with distinctly five angles,

which terminate at the eye. Skin, yellow, dingy-coloured russety grey in the shade, and on the sunny side deep clear red, with numerous streaks and patches of orange colour and muddy red. Eye, small and nearly closed, with very short, flat segments. Stamens, marginal; tube, conical. Stalk, half an inch long, and very slender, sometimes obliquely inserted by the side of a prominent protuberance. Flesh, yellowish, with a greenish tinge under the skin, tender, juicy, sweet, and without much acidity. Cells, elliptical; axile.

The specific gravity of the juice is 1073.

This is a good cider apple, and produces liquor of great excellence when mixed with other varieties. It is chiefly grown in the deep strong soils of the south-west part of Herefordshire, and is common in the district known as the Golden Vale. Knight says it was a very old variety, and was known previous to the 17th century, but I have not been able to find any record of it in the early works on Pomology.

BENONI.—Fruit, below medium size, two inches and a half wide, by two and a quarter high; roundish oblate, even and regular in its outline except at the crown, where it is somewhat undulating, and generally higher on one side than the other. Skin, when fully ripe, rich yellow, with a crimson cheek where exposed to the sun, with short, broken streaks of darker crimson; here and there, especially towards the crown, there are patches of russet. Eye, closed, with flat segments, set in a rather deep and irregular basin. Stamens, median; tube, long, funnel-shaped. Stalk, a quarter to half an inch long, very slender, and deeply inserted in a round cavity. Flesh, yellow, very tender and delicate, sweet, brisk, with a remarkably high perfume, like that of pine apple. Cells, obovate; axile, closed.

A delicious dessert apple, ripe in September.

This is an American apple, and originated at Dedham, in Massachusetts. It was introduced to this country by Mr. Rivers, of Sawbridgeworth, to whom I am indebted for the specimens from which this description is taken.

BENWELL'S PEARMAIN. — Fruit, medium sized; Pearmain-shaped. Skin, dull green, with broken stripes of dull red on the side next the sun. Eye, small, set in a shallow and slightly plaited basin. Stalk, deeply inserted in a round cavity, scarcely protruding beyond the base. Flesh, yellowish white, crisp, juicy, brisk, and aromatic.

A dessert apple; in use from December to January.

It received its name from a gentleman of the name of Benwell, of Henley-on-Thames, from whom it was received and brought into cultivation by Kirke, a nurseryman at Brompton.

BERE COURT PIPPIN.—Fruit, medium sized; round, and slightly flattened. Skin, pale green, and changing to yellow as it ripens, with stripes of red next the sun. Eye, open, placed in a wide and shallow basin. Stalk, inserted in a deep cavity. Flesh, crisp, juicy, and briskly acid.

An excellent culinary apple; in use during September and October.

This variety was raised by the Rev. S. Breedon, D.D., of Bere Court, near Pangbourne, in Berkshire.

BESS POOL.—Fruit, above medium size, two inches and three-quarters wide, and nearly three inches high; roundish ovate, inclining to conical, and handsomely shaped. Skin, yellow with a few markings of red on the shaded side; but where exposed to the sun it is almost entirely washed and striped with fine clear red. Eye, small and partially open, with erect convergent segments, set in a rather deep and plaited basin, which is surrounded with five prominent knobbed plaits. Stamens, median; tube, short, funnel-shaped. Stalk, short and thick, inserted in a rather shallow cavity, with generally a fleshy protuberance on one side of it, and a knobbed end, and surrounded with yellowish brown russet, which extends over a considerable portion of the base. Flesh, white, sometimes stained with red under the skin, tender, and juicy, with a sweet vinous flavour. Cells, ovate; axile, open, or abaxile.

A very handsome and excellent apple, either for culinary or dessert use. It is in season from November to March.

The tree is hardy, a vigorous grower, but an indifferent bearer till it is old. The flowers are very late in expanding, and are, therefore, not liable to be injured by spring frosts; but they are so crowded in clusters, and the stalks are so slender and weak, they suffer much if attacked by honeydew or aphis.

This is a Nottinghamshire apple. In a communication I received from the late Mr. J. R. Pearson, of Chilwell, he says, "My father became so in love with the Bess Pool that he planted it largely. He used to tell how a girl named Bess Pool found in a wood the seedling tree full of ripe fruit; how, showing the apples in her father's house—he kept a village inn—the tree became known, and my grandfather procured grafts. He would then show the seven first-planted trees of the kind in one of our nurseries; tell how Loudon had been to see them and given an account of them in his *Gardeners' Magazine*; make his visitors try to clasp round their boles, and measure the space covered by their branches. He would then boast how, one season, when apples were very scarce, the fruit of these trees was sold at 7s. 6d. a peck, and made £70, or an average of £10 a tree.

"So far from thinking the Bess Pool a regular bearer, I believe it to be a very uncertain one, and anything but a profitable one to plant."

BEST BACHE (*Bache's Kernel*).—Fruit, medium sized; oblong, with obtuse angles on the sides, which extend to the apex. Skin, yellow, shaded with pale red, and streaked with darker red, interspersed with a few black specks. Eye, small, segments short and flat. Stalk, short and stout.

Specific gravity of the juice, 1073.

A cider apple, grown in the south-east part of Herefordshire.

BETSEY.—Fruit, small, about two inches wide, and an inch and three-quarters high; roundish, inclining to conical and flattened. Skin, dark green at first, and considerably covered with ashy grey russet, but changing to pale yellow, and with a brownish tinge on the side next the sun. Eye, open, with short reflexed segments, and set in a very shallow depression. Stamens, median; tube, funnel-shaped. Stalk, short, about a quarter of an inch long, with a fleshy protuberance on one side of it, and inserted in a shallow and narrow cavity. Flesh,

greenish yellow, tender, juicy, rich, and sugary. Cells, open, pointed, oblato-obovate.

A dessert apple of first-rate quality, in use from November to January.

BETTY GEESON.—Fruit, two inches and three-quarters wide, and two inches high, quite flat and with obtuse ribs on the sides. Skin, smooth and shining, of a fine bright yellow colour, and a deep blush on the side next the sun. Eye, large, open, with divergent segments, and set in a deep, wide, and irregular basin. Stamens, median; tube, funnel-shaped. Stalk, over half an inch long, slender, deeply set in a wide cavity. Flesh, white, tender, sweet, and with a brisk acidity. Cells, obovate, open.

A valuable late-keeping kitchen apple, which continues in use till April or May. The tree is a great bearer, and from its small growth is well adapted for bush culture.

In the last edition of this work I described Betty Geeson as a Yorkshire app'e. It is really a Worcestershire variety, and was sent to a meeting of the British Pomological Society, in 1854, by Dr. Davies, of Pershore, by whom grafts were distributed among the members of the Society.

Bide's Walking-stick. See *Burr-knot.*

BIGGS'S NONESUCH.—Fruit, medium sized; round, and broadest at the base. Skin, yellow, striped with bright crimson next the sun. Eye, open, with long reflexed segments, set in a wide and deep basin. Stalk, short and deeply inserted. Flesh, yellowish, tender, and juicy.

An excellent culinary apple, in use from October to December. It is fit for use immediately it is gathered off the tree, and has a strong resemblance to the old Nonesuch, but keeps much longer.

The tree is hardy and an excellent bearer; attains to the medium size, and is less liable to the attacks of the woolly aphis than the old Nonesuch.

This variety was raised by Mr. Arthur Biggs, gardener to Isaac Swainson, Esq., of Twickenham, Middlesex.

BIRDSTOW WASP (*Wasp Apple*).—Fruit, large, three inches and a quarter wide, and two inches and a half high; roundish oblate, irregular in its outline, having several prominent ribs which extend to the crown, but sometimes the shape is more regular. Skin, smooth, deep lemon yellow where shaded, and with a red cheek where exposed to the sun, and which is splashed with broken streaks of crimson. Eye, large, with broad convergent segments set in a pretty deep angular basin. Stamens, median; tube, funnel-shaped. Stalk, very short, set in a shallow, narrow cavity. Flesh, soft and tender, mild, and with little or no flavour. Cells, ovate, large, abaxile, and Codlin-like.

An early cooking apple, ripe in September and October.

This derives its name from the parish of Birdstow, near Ross, Herefordshire, and is called "the Wasp Apple," because these insects are so fond of it. The skin is greasy when handled, and leaves the apple scent on the hands.

BIRMINGHAM PIPPIN (*Grumas's Pippin; Brummage Pippin; Grummage Pippin; Stone Pippin*).—Fruit, small, two inches and a quarter wide, and an inch and three-quarters high; round, and slightly flattened. Skin, pale dingy yellow, mottled and veined with very thin grey russet, and russety round the base. Eye, small, quite open, frequently without any segments, and placed in a very slight depression. Stalk, short, scarcely at all depressed. Flesh, greenish, very firm, crisp, and juicy, briskly and pleasantly flavoured.

A very good dessert apple: in use from January to June.

It is remarkable for the firmness and density of its flesh, and Mr. Lindley says its specific gravity is greater than that of any other apple with which he was acquainted.

The tree is of diminutive size, with short but very stout shoots. It is a good bearer.

This variety is supposed to be a native of Warwickshire. It is what is generally known in the nurseries under the name of Stone Pippin.

Black Blenheim. See *Hambledon Deux Ans*.

BLACK CRAB.—Fruit, small, roundish, regular in its outline. Skin, of a dark mahogany colour, sometimes approaching black next the sun; and greenish fawn where shaded. Eye, small and closed, with short erect segments. Stamens, median; tube, long, conical. Stalk, very short and stout. Flesh, greenish yellow; sub-acid. Cells, ovate; axile, closed.

An apple of inferior quality which keeps till Christmas.

BLACK FOXWHELP.—Fruit, small, roundish ovate, inclining to short conical; even in its outline, slightly angular towards the crown, where it is prominently plaited round the eye. Skin, smooth and rather shining, of a dark mahogany colour on the side next the sun; but on the shaded side greenish yellow, covered with broad broken streaks of bright crimson. Eye, small and rather open, with somewhat connivent segments prominently set. Stamens, median; tube, very short, conical. Stalk, short and slender, set in a shallow cavity. Flesh, yellow, sometimes with a greenish tinge, and briskly acid. Cells, obovate; axile, open.

A Herefordshire cider apple.

Black Jack. See *Winter Colman*.

BLACK NORMAN.—Fruit, roundish, nearly oblate; obscurely ribbed, especially round the eye. Skin, smooth and shining, unctuous to feel after the fruit has been gathered; dull mahogany red on the side next the sun, and gradually becoming paler towards the shaded side, which is green and slightly mottled with red. Eye, closed, with

long leafy convergent segments set in a rather deep irregular basin. Stamens, median; tube, short, conical. Stalk, nearly an inch long, slender, set in a wide, funnel-shaped cavity. Flesh, greenish, tender, juicy, and crisp, with a faint sweetness. Cells, ovate; axile.

A Herefordshire cider apple.

BLACK TAUNTON (*Taunton Black*).—Fruit, two inches and three-quarters wide, and two inches high; roundish oblate, even and regular, but undulating round the apex. Skin, very prettily coloured with crimson, and streaked with darker crimson, which streaks extend to the shaded side and mingle with the rich yellow ground colour; the surface prettily speckled with large fawn-coloured dots. Eye, open or closed, the segments being sometimes erect and sometimes connivent, set in a pretty deep depression, which is angular. Stamens, median; tube, funnel-shaped. Stalk, half an inch long, slender, and inserted in a deep, wide, funnel-shaped cavity, which is lined with cinnamon-coloured russet. Flesh, yellowish, tender, with a mild acidity. Cells, open, ovate; axile.

A popular Somersetshire cider apple.

Blanche de Leipsic. See *Borsdörfer*.

BLAND'S JUBILEE (*Jubilee Pippin*).—Fruit, large, three inches and a quarter wide, and two inches and three-quarters high; round, narrowing a little towards the eye, and obscurely ribbed. Skin, dull yellow tinged with green, but changing to clear yellow as it ripens; marked with russet in the basin of the eye, and strewed over its surface with large russety dots. Eye, small and closed, with long acuminate segments, set in a narrow, deep, and even basin. Stalk, short, inserted in a moderately deep cavity. Flesh, yellowish, tender, crisp, juicy, sugary, and perfumed.

An excellent apple, either for culinary purposes or the dessert. It is in use from October to January.

This was raised by Michael Bland, Esq., of Norwich. The seed was sown on the day of the jubilee which celebrated the 50th year of the reign of George III., in 1809, and the tree first produced fruit in 1818. It is not a variety which is met with in general cultivation, but deserves to be more widely known.

Blenheim Orange. See *Blenheim Pippin*.

BLENHEIM PIPPIN (*Blenheim Orange; Woodstock Pippin; Northwick Pippin; Kempster's Pippin*).—Fruit, large, being generally three inches wide, and two and a half high; globular, and somewhat flattened, broader at the base than the apex, regularly and handsomely shaped. Skin, yellow, with a tinge of dull red next the sun, and streaked with deeper red. Eye, large and open, with short stunted segments, placed in a round and rather deep basin. Stamens, median; tube, funnel-shaped. Stalk, short and stout, rather deeply inserted, and scarcely extending beyond the base. Flesh, yellow, crisp, juicy, sweet, and pleasantly acid. Cells, open, obovate; axile.

A very valuable and highly esteemed apple, either for the dessert or culinary purposes, but, strictly speaking, more suitable for the latter. It is in use from November to February.

The common complaint against the Blenheim Pippin is that the tree is a bad bearer. This is undoubtedly the case when it is young, being of a strong and vigorous habit of growth, and forming a large and very beautiful standard; but when it becomes a little aged, it bears regular and abundant crops. It may be made to produce much earlier, if grafted on the paradise stock, and grown either as an open dwarf or an espalier.

This valuable apple was first discovered at Woodstock, in Oxfordshire, and received its name from Blenheim, the seat of the Duke of Marlborough, which is in the immediate neighbourhood. It is not noticed in any of the nursery catalogues of the last century, nor was it cultivated in the London nurseries till about the year 1818.

The following interesting account of this favourite variety appeared some years ago in the *Gardeners' Chronicle*:—"In a somewhat dilapidated corner of the decaying borough of ancient Woodstock, within ten yards of the wall of Blenheim Park, stands all that remains of the original stump of that beautiful and justly celebrated apple, the Blenheim Orange. It is now entirely dead, and rapidly falling to decay, being a mere shell about ten feet high, loose in the ground, and having a large hole in the centre; till within the last three years, it occasionally sent up long, thin, wiry twigs, but this last sign of vitality has ceased, and what remains will soon be the portion of the woodlouse and the worm. Old Grimmett, the basket-maker, against the corner of whose garden-wall the venerable relict is supported, has sat looking on it from his workshop window, and while he wove the pliant osier, has meditated, for more than fifty successive summers, on the mutability of all sublunary substances, on juice, and core, and vegetable, as well as animal, and flesh, and blood. He can remember the time when, fifty years ago, he was a boy, and the tree a fine, full-bearing stem, full of bud, and blossom, and fruit, and thousands thronged from all parts to gaze on its ruddy, ripening, orange burden; then gardeners came in the spring-tide to select the much-coveted scions, and to hear the tale of his horticultural child and sapling, from the lips of the son of the white-haired Kempster. But nearly a century has elapsed since Kempster fell, like a ripened fruit, and was gathered to his fathers. He lived in a narrow cottage garden in Old Woodstock, a plain, practical, labouring man; and in the midst of his bees and flowers around him, and in his 'glorious pride,' in the midst of his little garden, he realised Virgil's dream of the old Corycian: 'Et regum equabat opes animis.'

"The provincial name for this apple is still '*Kempster's Pippin*,' a lasting monumental tribute and inscription to him who first planted the kernel from whence it sprang."

Bonnet Carré. See *Calville Blanche d'Hiver*.

Borowitsky. See *Duchess of Oldenburg*.

BORDEN PIPPIN.—Fruit, two inches and a quarter wide, and two inches and a half high; conical, even, and regular in its outline, and frequently larger and longer on one side of the axis than the other. Skin, quite covered with dark bright crimson, thickly sprinkled with large fawn-coloured russet dots, and patches of russet of the same colour on the side next the sun, and yellow streaked with red on the shaded side. Eye, small and closed, with convergent segments set almost level with the surface. Stamens, marginal; tube, funnel-

shaped. Stalk, very short, generally with a swelling of the flesh on one side of it. Flesh, firm, juicy, sweet, and pleasantly flavoured. Cells, roundish elliptical; axile, open.

It is a good market apple in use at Christmas.

I received it from Mr. Killick, of Langley, near Maidstone, and I believe it takes its name from the village of Borden, near Sittingbourne.

Borsdörf. See *Borsdörfer*.

Borsdörf Hâtive. See *Borsdörfer*.

BORSDÖRFER (*Borsdörf Hâtive; Queen's Apple; Red Borsdörfer; Borsdörf; Postophe d'Hiver; Pomme de prochain; Reinette d'Allemagne; Blanche de Leipsic; Reinette de Misnie; Grand Bohemian Borsdörfer; Garret Pippin; King; King George; King George the Third*).—Fruit, below medium size; roundish oblate, rather narrower at the apex than the base, handsomely and regularly formed, without ribs or other inequalities. Skin, shining, pale waxen yellow in the shade, and bright deep red next the sun; it is strewed with dots, which are yellowish on the sunny side, and brownish in the shade, and marked with veins and slight traces of delicate, yellowish-grey russet. Eye, large and open, with long reflexed segments, placed in a rather deep, round, and pretty even basin. Stamens, median; tube, funnel-shaped. Stalk, short and slender, inserted in a narrow, even, and shallow cavity, which is lined with thin russet. Flesh, white with a yellowish tinge, crisp and delicate, brisk, juicy, and sugary, and with a rich, vinous, and aromatic flavour. Cells, obovate; axile, closed or slit.

A dessert apple of the first quality; in use from November to January.

The tree is a free grower, and very hardy, not subject to canker, and attains the largest size. It is very prolific when it has acquired its full growth, which, in good soil, it will do in fifteen or twenty years; and even in a young state it is a good bearer. If grafted on the paradise stock it may be grown as an open dwarf or an espalier. The bloom is very hardy, and withstands the night frosts of spring better than most other varieties.

This, above all other apples, is the most highly esteemed in Germany. Diel calls it the Pride of the Germans. It is believed to have originated either at a village of Misnia, called Borsdörf, or at a place of the same name near Leipsic. According to Forsyth it was such a favourite with Queen Charlotte that she had a considerable quantity of them annually imported from Germany for her own private use. It is one of the earliest recorded varieties of the continental authors, but does not seem to have been known in this country before the close of the last century. It was first grown in the Brompton Park Nursery in 1785. It is mentioned by Cordus, in 1561, as being cultivated in Misnia, which circumstance has no doubt given rise to the synonyme "Reinette de Misnie"; he also informs us it is highly esteemed for its sweet and generous flavour, and the pleasant perfume which it exhales. Wittichius, in his "Methodus Simplicium," attributes to it the power of dispelling epidemic fevers and madness!

There is a proverb in Germany which says, "Ihre wangen sind so roth wie ein Borsdörfer apfel" (Her cheeks are as red as a Borsdörfer apple).

BOSSOM.—Fruit, large and conical; handsomely and regularly formed. Skin, pale greenish yellow, considerably covered with russet, and occasionally marked with bright red next the sun. Eye, set in a shallow and plaited basin. Stalk, an inch long, inserted in a rather deep cavity. Flesh, yellowish white, tender, crisp, juicy, and sugary, and with a pleasant sub-acid flavour.

An excellent culinary apple, though not of the first quality; in use during December and January. The flesh is said to assume a fine colour when baked.

BOSTON RUSSET (*Roxbury Russet; Shippen's Russet; Putman's Russet*).—Fruit, medium sized, three inches and a quarter wide, and two inches and a half high; roundish, somewhat flattened, narrowing towards the apex, and slightly angular. Skin, covered entirely with brownish yellow russet intermixed with green, and sometimes with a faint tinge of reddish brown next the sun. Eye, closed, set in a round and rather shallow basin. Stamens, median; tube, funnel-shaped. Stalk, long, slender, and inserted in a moderately deep cavity. Flesh, yellowish white, juicy, sugary, briskly, and richly flavoured. Cells, elliptical; axile.

A very valuable dessert apple, of the first quality, in season from January to April, and will even keep till June. It partakes much of the flavour of the Ribston Pippin, and, as a late winter dessert apple, is not to be surpassed.

The tree is not large, but healthy, very hardy, and an immense bearer, and, when grafted on the paradise stock, is well suited for being grown either as a dwarf or an espalier.

This is an old American variety, and one of the few introduced to this country which attains perfection in our climate. It is extensively grown in the neighbourhood of Boston, U.S., both for home consumption and exportation, and realises a considerable and profitable return to the growers.

Bough. See *Large Yellow Bough*.

BOWES'S NONESUCH.—Fruit, below medium size, two inches and a half wide, and two inches high; roundish and angular, particularly towards the crown, which is ridged and knobbed. Skin, smooth and shining, and, when quite ripe, of a pale waxen yellow colour on the shaded side, and marked with a few broken streaks of crimson; but where exposed to the sun it is washed almost all over with pale red, which is covered with broken streaks of dark crimson. Eye, slightly closed, with broad leaf-like segments, and considerably sunk. Stalk, a quarter of an inch long, stout, and inserted in a deep round russety cavity. Flesh, pale yellowish white, very tender and melting, mildly and agreeably acid, with a very delicate flavour.

A pretty little culinary apple; in use from October to Christmas.

This was introduced to me by Mr. M'Ewen, gardener to the Duke of Norfolk, at Arundel Castle.

Bowyer's Golden Pippin. See *Bowyer's Russet*.

BOWYER'S RUSSET (*Bowyer's Golden Pippin*).—Fruit, small, two inches high, and about two and a half broad at the base; roundish ovate. Skin, entirely covered with fine yellow-coloured russet. Eye, small and closed, set in a small and slightly plaited basin. Stalk, short, inserted in a round cavity. Flesh, greenish white tinged with yellow, crisp, brisk, and aromatic.

A dessert apple of the first quality; in use during September and October.

The tree attains a good size, is an abundant bearer, very healthy, and not subject to canker.

BRABANT BELLEFLEUR (*Glory of Flanders; Iron Apple*).—Fruit, large, three inches and a half wide, and three and a quarter high; roundish ovate, inclining to oblong or conical, ribbed on the sides, and narrowing towards the eye. Skin, greenish yellow, changing to lemon yellow as it attains maturity, and striped with red next the sun. Eye, large and open, with long broad segments, set in a wide and angular basin. Stamens, marginal; tube, deep, conical. Stalk, short, inserted in a deep and wide cavity, which is lined with brown russet. Flesh, yellowish white, firm, crisp, and juicy, with a sugary, aromatic, and pleasantly sub-acid flavour. Cells, closed, elliptical.

An excellent culinary apple of the finest quality; in use from November to April.

The tree is hardy, and though not strong, is a healthy grower, attaining the middle size, and an excellent bearer.

This variety was forwarded to the gardens of the London Horticultural Society by Messrs. Booth, of Hamburgh.

BRADDICK'S NONPAREIL (*Ditton Nonpareil*).—Fruit, medium sized; roundish and flattened, inclining to oblate. Skin, smooth, greenish yellow in the shade, and brownish red next the sun, russety round the eye, and partially covered, on the other portions of the surface, with patches of brown russet. Eye, open, with short broad segments, set in a narrow, deep, round, saucer-like basin, which is slightly plaited. Stamens, median, or basal; tube, very short; conical. Stalk, very short, not half an inch long, inserted in a round and rather shallow cavity. Flesh, yellowish, rich, sugary, and aromatic. Cells, ovate; axile.

One of the best winter dessert apples; in use from November to April, and by many considered more sweet and tender than the old Nonpareil.

The tree is quite hardy, a slender grower, and never attains to a large size, but is a very excellent bearer. It succeeds well on the paradise stock, and is well adapted for dwarfs, or for being grown as an espalier.

This excellent variety was raised by John Braddick, Esq., of Thames Ditton, an ardent horticulturist, who died at Boughton Mount, near Maidstone, April 14th, 1828, aged 63.

BRAMLEY'S SEEDLING.—Fruit, large, three inches and a half wide, and two inches and a half high; handsome, and at first sight resembling a Blenheim Pippin. It is oblate, even in its outline, and with five rather distinct knobs at the crown. Skin, very much covered with a tinge of pale red, which is much striped with darker red, and where shaded the ground colour is yellow. Eye, rather open, with erect segments, which are reflexed at the tips and set in a wide, round, saucer-like basin. Stamens, median; tube, funnel-shaped. Stalk, very short, sometimes a mere knob. Flesh, with a yellowish tinge, tender, and with a fine brisk acidity. Cells, round; axile, open.

A very valuable cooking apple; in use up till January.

It is a Nottinghamshire apple, and was sent me by Messrs. Merryweather & Son, of Southwell.

Brandy Apple. See *Golden Harvey.*

BREEDON PIPPIN.—Fruit, small, two inches and a half wide, and two inches and a quarter high; roundish, and somewhat oblate, broader at the base than the apex, where it assumes somewhat of a four-sided shape. Skin, deep dull yellow tinged with reddish orange; inclining to red on the side exposed to the sun, and marked with a few traces of delicate brown russet. Eye, open, with short ovate reflexed segments, which are frequently four in number, set in a broad, shallow, and plaited basin. Stalk, half an inch to three-quarters long, inserted in a round and shallow cavity. Flesh, yellowish, firm, and with a rich, vinous, and brisk flavour, resembling that of a pine-apple.

This is one of the best dessert apples; and is in use during October and November. It bears some resemblance to the Court of Wick, but is considerably richer in flavour than that variety. The tree is hardy, a slender grower, and does not attain a large size; it is, however, an excellent bearer. It is well adapted for dwarf training, and succeeds well on the paradise stock.

This esteemed variety was raised by the Rev. Dr. Symonds Breedon, at Bere Court, near Pangbourne, Berkshire.

BREITLING (*Lothringer Rambour; Weisser Somer Rambour; Rambour Blanc d'Été*).—Fruit, three inches and a half wide, and three inches and a quarter high; sometimes much larger; round, with obtuse ribs on the sides extending to the apex, round which they form prominent ridges. Skin, smooth and shining, of a clear greenish lemon yellow when ripe, except on the side exposed to the sun, which has a faint blush of thin red. Eye, sometimes open, with erect, slightly divergent segments, but generally closed, with long segments which overlap each other. Stamens, basal; tube, large, conical. Stalk, very short, quite imbedded in the cavity. Flesh, very tender, juicy, and pleasantly acid. Cells, obovate; abaxile.

A large handsome kitchen apple of the first quality; in use in the end of September and beginning of October.

This is a very popular apple in Germany, whence it was introduced by Mr. Rivers, of Sawbridgeworth, to whom I am indebted for specimens of it. It ought to be grown in every garden. The name Breitling is equivalent to the English word Broading.

BRENCHLEY PIPPIN.—Fruit, two inches and a half wide, and two inches and a quarter high; roundish, inclining to a cylindrical shape; even and regular in its outline. Skin, greenish on the shaded side, and covered on that next the sun with brownish orange strewed with russet dots, and with a thin russet coat on the shaded side. Eye, closed, with flat convergent segments, which are set in a pretty deep plaited basin. Stamens, median; tube, short, funnel-shaped. Stalk, short and slender, inserted in a rather shallow cavity. Flesh, tender, yellowish, with a greenish tinge, tender, juicy, sweet, and well flavoured. Cells, elliptical; axile, slit.

An excellent dessert apple, which keeps well till May.

It was first brought to my notice by Mr. Harrison Weir, the artist, who informed me that it was raised at Brenchley, in Kent, and is there grown to a considerable extent.

BRICKLEY SEEDLING.—Fruit, small, two inches and a half broad, and two inches high; roundish, even and regular in the outline. Skin, greenish yellow in the shade, and red marked with broken streaks of dark crimson where exposed to the sun, with a few streaks of red where the two colours blend, strewed with large russet dots. Eye, small and open, set in a smooth and rather shallow basin, with divergent segments. Stamens, marginal; tube, funnel-shaped. Stalk, very short, inserted in a wide cavity. Flesh, yellowish, firm, rich, sugary, and highly flavoured. Cells, obovate; axile, slit.

A very desirable winter dessert apple, of first-rate quality; it is in use from January to April. The tree is hardy and an abundant bearer, and the fruit has some resemblance to Court-pendû-plat.

BRIDGEWATER PIPPIN.—Fruit, large, roundish, and somewhat flattened, with prominent ribs on the sides, which extends to the basin of the eye. Skin, deep yellow, strewed with russety dots, and with a blush of red which sometimes assumes a lilac hue near the stalk. Eye, large and open, set in a deep and angular basin. Stalk, rather short, inserted in a deep, wide, irregular, and angular cavity. Flesh, yellowish, briskly and pleasantly flavoured.

A good culinary apple of second-rate quality; in use from October to December.

This is a very old English variety, being mentioned by Rea, in 1665, and of which he says, "It is beautiful to the eye, and pleasant to the palat."

BRINGEWOOD PIPPIN.—Fruit, small, two inches wide, and an inch and three-quarters high; almost round or oblate, a good deal like a flattened Golden Pippin, and occasionally conical. Skin, of a fine rich yellow colour, covered with greyish dots, russety round the eye,

and marked with a few russety dots on the side next the sun. Eye, small and open, with reflexed segments, and placed in a shallow basin. Stamens, basal, occasionally somewhat marginal; tube, conical. Stalk, short and slender, inserted in a moderately deep cavity, which is lined with greenish grey russet. Flesh, yellowish, firm, crisp, and sugary, with a rich and perfumed flavour. Cells, obovate; axile, closed.

An excellent dessert apple, very much like Yellow Ingestrie, but is in use from January to March.

The tree is hardy, but a weak and slender grower, and never attains a great size. It succeeds well on the paradise stock.

This is one of the varieties raised by Thomas Andrew Knight, Esq., of Downton Castle, Herefordshire, and which he obtained by impregnating the Golden Pippin with the pollen of the Golden Harvey. He considered it a good cider apple.

BRISTOL PEARMAIN.—Fruit, small, about two inches and a quarter wide, and the same in height; oblong, slightly angular on the side, and ridged round the eye. Skin, dull yellowish green, with a few pale stripes of crimson, and considerably covered with patches and dots of thin grey russet on the shaded side; but marked with thin dull red, striped with deeper and brighter red, on the side exposed to the sun, and covered with numerous dark russety dots. Eye, small and closed, with erect, acute segments, set in a deep, round, and plaited basin. Stalk, short, inserted in a shallow cavity, which is lined with thin brown russet, strewed with silvery scales. Flesh, yellow, firm, not very juicy, but briskly flavoured.

An apple of little merit; in use from October to February.

The only place where I ever met with this variety is in the neighbourhood of Odiham, in Hampshire.

BROAD-END (*Winter Broading; Kentish Broading*; *Broading*).—Fruit, large, three inches and three-quarters broad, and three inches high; roundish, broadest at the base, and considerably flattened at the ends, somewhat oblate. Skin, yellowish green in the shade, but tinged with red next the sun, interspersed with a few streaks of red, and covered in some places with patches of fine russet. Eye, large and open, set in a rather deep and angular basin. Stalk, short, inserted in a deep cavity. Flesh, yellowish white, firm, crisp, rich, juicy, and with a pleasant sub-acid flavour.

An excellent culinary apple of the first quality; in use from November to Christmas.

The tree is a strong, healthy, and vigorous grower, and an excellent bearer.

Broading. See *Broad-end.*

BROAD-EYED PIPPIN.—Fruit, large and oblate. Skin, greenish yellow in the shade, with faint streaks of red, and with a bright red blush, streaked with darker red, on the side exposed to the sun. Eye,

large and open, like that of Blenheim Pippin, set in a wide and shallow basin. Stamens, median; tube, funnel-shaped. Stalk, half an inch long, slender, set in a rather wide and shallow cavity. Flesh, yellowish white, firm, crisp, brisk, and juicy. Cells, obovate; axile, open.

An excellent culinary apple, of the first size and quality; in use from September to January, but said by Forsyth to keep till May.

This is a very old English variety; it is mentioned by Ray, who makes it synonymous with Kirton or Holland Pippin.

BROCKHEAD (*Brockhead Seedling*).—Fruit, below medium size, two inches and a half wide, and two and a quarter high; round, and slightly angular in outline. Skin, smooth, rich golden yellow, streaked with pale broken streaks of crimson on the side next the sun, strewed all over with russet dots, and here and there a few traces of russet. Eye, closed, with flat, convergent segments, set in a narrow and plaited basin. Stamens, marginal; tube, long, funnel-shaped. Stalk, about half an inch long, inserted in a pretty deep russety cavity. Flesh, yellow, tender, very juicy, sweet, and briskly flavoured. Cells, obovate; axile.

A pretty cooking or dessert apple; in use from November till Christmas. A Somersetshire apple.

BROMLEY.—Fruit, below medium size, two inches and a quarter wide, and two inches high; roundish and flattened, very uneven and angular on the sides, and knobbed both at the crown and the base. Skin, of a bright lemon yellow very much covered with crimson, and streaked with darker crimson, extending almost over the whole surface, but paler on the shaded side, very russety over the base. Eye, closed, with broad, flat, convergent segments, set in a deep, angular, and narrow basin. Stamens, basal; tube, short, funnel-shaped. Stalk, long and slender, set in a round deep cavity. Flesh, yellowish white, firm, crisp, very juicy, and with a grateful acidity. Cells, obovate; axile.

This is one of the best cider apples, and as a sauce apple it is unsurpassed. It keeps till February, when it is as hard and firm in the flesh as it was in October.

This is grown in the Gloucestershire and Herefordshire orchards, where it is greatly esteemed.

BROOKES'S.—Fruit, small, two inches wide, and the same in height; conical. Skin, yellow in the shade, but orange, thinly mottled with red, next the sun, and considerably covered with thin brown russet. Eye, open and prominent, with reflexed segments, and placed in a very shallow basin. Stalk, short, inserted in a small, round, and shallow cavity, which is lined with rough russet. Flesh, yellowish, firm, not very juicy, but with a rich, sweet, and highly aromatic flavour.

A dessert apple of the first quality; in use from September to

February. The tree is a slender grower, and never attains a great size, but is a good bearer.

BROUGHTON.—Fruit, small, conical, and regularly formed. Skin, pale greenish yellow in the shade, but covered with fine, delicate, lively red, which is marked with a few streaks of deeper red on the side next the sun, and strewed with minute russety dots. Eye, small and closed, set in a shallow and plaited basin. Stalk, half an inch long, inserted in a round and shallow cavity. Flesh, greenish yellow, tender, delicate, brisk, sugary, and richly flavoured.

A valuable dessert apple of first-rate quality; in use from October to December.

BROWN KENTING.—Fruit, above medium size, two inches and three-quarters wide, and two inches and a half high; roundish, and slightly ribbed on the sides. Skin, greenish yellow, marked with distinct and well-defined figures, and reticulations of russet, like the Fenouillet Jaune, on the shaded side, and over the base; but green, which is almost entirely covered with a coating of smooth, thin, pale brown russet, on the side next the sun. Eye, small and closed, set in a narrow and shallow basin. Stalk, an inch long, slender and woody, inserted in a funnel-shaped cavity, which is of a green colour, and very slightly marked with russet. Flesh, yellowish, crisp, and tender, with a brisk, somewhat sugary, and pleasant aromatic flavour.

An excellent dessert apple, of first-rate quality; in use from October to Christmas, after which it becomes mealy.

BROWN'S SEEDLING.—Fruit, two inches and three-quarters wide, and two and a quarter high; roundish oblate, very much of the shape of Golden Reinette, even and regular in its outline, except in the basin of the eye, where it is slightly ribbed. Skin, lemon yellow where shaded, but almost entirely covered with light crimson over three-fourths of the surface, and this again is covered with broken streaks and blotches of deeper and brighter crimson. Eye, closed, with flat and irregular segments, set in a pretty deep, angular, and plaited basin. Stamens, marginal; tube, funnel-shaped. Stalk, half an inch long, slender, deeply inserted in a round, even, russety cavity. Flesh, yellowish white, fine grained, tender, very juicy, having a pleasant acidity, without much flavour or aroma. Cells, roundish obovate; axile, closed.

A very handsome apple, excellent for culinary purposes, but of little use in the dessert except for appearance. In use during winter.

It was raised by Messrs. Brown, nurserymen, of Stamford, from whom I received it in 1874.

BROWNLEES'S RUSSET.—Large, roundish ovate, and rather flattened. Skin, green and russety, with brownish red next the sun. Eye, closed, in a narrow, shallow, plaited basin. Stamens, median; tube, short conical. Stalk, short, deeply inserted, with a swelling on

one side of it. Flesh, greenish white, tender, juicy, sweet, briskly flavoured, and aromatic. Cells, pointed ovate; axile, open.

An excellent late apple, suitable either for cooking or the dessert. In use from January to May.

This was introduced by Mr. William Brownlees, a nurseryman at Hemel Hempsted, Herts, about the year 1848.

Brown Spice. See *Burntisland Spice.*

Brummage Pippin. See *Birmingham Pippin.*

BUFF-COAT.—Fruit, medium size, but sometimes large, being three inches and a quarter wide, and two inches and a half high; oblate or roundish, uneven in its outline from having prominent blunt angles on the sides, and unevenly ridged round the crown. Skin, greenish yellow, becoming quite yellow when ripe, but so overspread with light brown russet as to expose the ground colour in large blotches. Eye, half open, with erect flat segments, somewhat recurved at the points, set in a rather deep, regular, and plaited basin. Stamens, marginal; tube, funnel-shaped. Stalk, more than half an inch long, rather slender, and inserted in a deep, round cavity. Flesh, greenish, fine grained, crisp, juicy, and sweet, with a good flavour. Cells, round; abaxile.

An excellent culinary or dessert apple, which keeps till May, but is very liable to shrivel.

BULL'S GOLDEN REINETTE.—Fruit, exactly similar in shape to a medium-sized Blenheim Pippin. Skin, more highly coloured than that variety, the side next the sun being covered with a streak of deep, brilliant crimson; on the shaded side it is yellow, with a few broken streaks of pale crimson, the whole surface sparingly dotted with rather large grey dots. Eye, quite open, set in a plaited saucer-like basin. Stamens, median; tube, funnel-shaped. Stalk, half an inch long; inserted in a round, even, and deep cavity; russety over the base. Flesh, yellowish, very tender, juicy, sweet, and with a fine aroma. Cells, ovate; axile, slit.

A very handsome apple of the first quality, suitable for the dessert; and in use in December and January.

Bunyard's Seedling. See *Alexandra.*

BURCHARDT'S REINETTE.—Fruit, from two and a quarter inches to three inches wide, and from one and a half to two inches and a quarter high; roundish oblate, evenly and regularly formed. Skin, greenish yellow, much covered with dark brown russet network, and large patches of the same. Eye, quite open, with short reflexed segments, set in a rather deep saucer-like basin. Stamens, median; tube, funnel-shaped. Stalk, inserted the whole of its length

in the cavity. Flesh, tender, crisp, juicy, and when highly ripened of a rich and sweet flavour. Cells, roundish obovate; axile.

A dessert apple of excellent quality when grown in a warm soil and favourable situation.

This was raised by Herr von Hartwiss, director of the royal garden at Nikita, and was named in honour of the celebrated pomologist, Herr von Burchardt, of Landsberg, on the Warta.

BURNTISLAND SPICE (*Burntisland Pippin; Brown Spice; Rook's Nest*).—Fruit, two inches and a half wide, and two inches and a quarter high; roundish ovate, ribbed on the sides, and puckered at the eye. Skin, green, much mottled with dingy brown russet in lines and patches. Eye, small and closed, set in a puckered basin; segments, short. Stamens, marginal; tube, long, funnel-shaped. Stalk, long and slender, deeply inserted in an uneven cavity. Flesh, very tender and loose grained, mealy, and without flavour. Cells, ovate, wide open.

A worthless apple, ripe in October.

Burntisland Pippin. See *Burntisland Spice*.

BURN'S SEEDLING.—Fruit, medium sized, two inches and three-quarters wide, and two inches and a quarter high; roundish, flattened at the base, and narrowing towards the apex, sometimes inclining to conical. Skin, yellow, but with a blush and a few streaks of red next the sun, marked with a few patches of russet, and sprinkled with russety dots, which are thickest round the eye. Eye, large and open, set in a shallow and irregular basin. Stalk, short, thick, and fleshy, generally obliquely inserted by the side of a fleshy swelling, and surrounded with a patch of rough russet. Flesh, yellowish, tender, juicy, and sub-acid.

An excellent culinary apple, of the first quality; in use from October to Christmas.

This variety was raised by Mr. Henry Burn, gardener to the Marquis of Aylesbury, at Savernake Forest, near Marlborough.

Bur-Knot. See *Oslin*.

BURR-KNOT (*Bide's Walking-stick*).—Fruit, large, three inches wide, and two inches and a half high; in shape not unlike Cox's Orange Pippin, but sometimes with prominent angles on the sides, which extend to the crown, round, and even in its outline. Skin, smooth and shining, of a clear lemon yellow colour, and with a blush of red on the side next the sun, and thickly strewed with a few russet dots. Eye, open, with reflexed segments set in a narrow and plaited basin. Stamens, marginal; tube, deep conical. Stalk, half an inch long, inserted in a deep cavity. Flesh, yellowish white, tender, juicy, and of an agreeable acid flavour. Cells, roundish obovate; axile, open.

A good kitchen apple; in use during October and November.

The tree is a close and compact grower, and a profusion of burrs are produced on the branches which emit incipient roots. If a branch furnished with these burrs is inserted in the ground it will take root and become a tree. The name of "Bide's Walking-stick" originated from a person of that name having cut a branch for a walking-stick in Cheshire and brought it to his place near Hertford, when having inserted it in the ground, it took root and became a tree.

Butters. See *Baldwin*.

BYSON WOOD RUSSET.—Fruit, below medium size; oblato-ovate, regularly and handsomely shaped. Skin, green, entirely covered with ashy grey russet, and strewed with greyish white freckles. Eye, small, and slightly closed, set in a round and even basin. Stamens, marginal; tube, funnel-shaped. Stalk, an inch long, slender, inserted in a rather shallow and angular cavity. Flesh, greenish, firm, crisp, and juicy, with a brisk, sugary, and aromatic flavour. Cells, ovate; axile, slit.

A dessert apple of the first quality; in use from December to February.

Caldwell. See *Rymer*.

Calville Blanche. See *Calville Blanche d'Hiver*.

CALVILLE BLANCHE D'ÉTÉ (*White Summer Calville*).—Fruit, medium sized, about three inches broad, and two inches high; roundish and flattened at the ends, with prominent ribs on the sides, which extend to the eye and form ridges round the apex—the true character of the Calvilles. Skin, tender and delicate; when ripe, of a very pale straw colour, and without the least tinge of red on the side exposed to the sun, but sometimes marked with a few traces of delicate russet, but no dots. Eye, large, and closed with long, broad segments, and set in a pretty deep and very angular basin. Stamens, median; tube, funnel-shaped. Stalk, three-quarters of an inch long, stout, inserted in a wide and rather shallow cavity, which is lined with thin russet. Flesh, white, tender, and delicate, with a sweet and pleasant flavour. Cells, roundish; axile.

A very good early culinary apple, but not of the finest quality, being too soft and tender; it is ripe during August, and lasts till the middle of September.

The tree is a very strong and vigorous grower, with a large round head, and is an excellent bearer. It is distinguished by its very large foliage, the leaves being four and a half inches long by three and a quarter broad.

This is an old continental variety, but has been very little noticed by writers on Pomology. It is mentioned in the *Jardinier Français* of 1653, and by De La Quintinye; but the first work in which it is either figured or described is Knoop's "Pomologie." Duhamel does not notice it, although it is enumerated in the catalogue of the Chartreuse, from whose garden he received the materials for producing his work on fruits.

CALVILLE BLANCHE D'HIVER (*Bonnet Carré; Calville*

Blanche; White Calville; White Winter Calville).—Fruit, large, three inches and a half wide, and three inches and a quarter high; roundish and flattened, with broad uneven and unequal ribs, extending the whole length of the fruit, and terminating at the apex in prominent unequal ridges. Skin, delicate, pale yellow tinged with green, becoming bright golden yellow at maturity, washed with deep red on the side next the sun, and strewed with brown dots, and a few markings of greyish white russet. Eye, small and closed, with stout and pointed segments, set in a deep, irregular, five-ribbed basin, which is surrounded with knobs. Stamens, marginal; tube, deep conical. Stalk, three-quarters of an inch long, slender, and inserted the whole of its length in a deep and angular cavity, which is lined with russet. Flesh, yellowish white, delicate, and juicy, with a rich, lively, and agreeable aromatic flavour. Cells, obovate; abaxile.

A valuable winter apple, admirably adapted for all culinary purposes, and excellent also for the dessert. It is in use from January to April.

The tree is a strong and vigorous grower, and a good bearer, but does not attain more than the middle size. It is rather liable to canker in damp situations, and is better suited for a dwarf than a standard; if grown on the paradise stock the appearance of the fruit is very much improved.

This variety is sometimes called *Pomme Glace*, which is, however, a distinct variety, known by the names of *Rouge des Chartreux* and *Pomme de Concombre*; it is a form of Calville Blanche d'Hiver, the fruit is about the size of an egg, but twice as long.

CALVILLE MALINGRE (*Malingre d'Angleterre*).—Fruit, very large, elongated, ribbed like the Calville Blanche d'Hiver, but not so much flattened as that variety. Skin, a little yellow on the shaded side, and of a beautiful deep red next the sun, which is marked with stripes of darker red, strewed all over with minute dots. Eye, small, set in a broad, deep, and angular basin, which is surrounded with prominent knobs. Stalk, slender, deeply inserted in an angular cavity. Flesh, white, delicate, very juicy, and charged with an agreeable acid.

A culinary apple of the first quality; in use from January to April, and keeps well.

The tree is a very vigorous grower, much more so than the generality of the Calvilles; it is very hardy and an abundant bearer, and is better adapted for being cultivated as a dwarf than an espalier; but it does not succeed well on the paradise stock.

According to the French pomologists, this variety seems to have some connection with this country, but there is no evidence that it was at any period grown to any extent in England, or that it was ever known to any of our early pomologists. It is said by some that the name *malingre* is applied to this variety from the fruit becoming mealy or unsound, but from the observation in the Chartreux Catalogue, "est bonne cuite pour les malades," it is more probable that it is so called from being useful to invalids.

CALVILLE ROUGE D'AUTOMNE (*Autumn Calville; Autumn*

Red Calville).—Fruit, large, three inches and a half wide, and three and a quarter high; not so much flattened as the other Calvilles. Skin, pale red, with a trace of yellow on the shaded side, but of a beautiful deep crimson next the sun, and marked with yellowish dots on the shaded side. Eye, half open, set in a rather shallow and ribbed basin, which is lined with fine down. Stamens, median or basal; tube, conical. Stalk, rather short, inserted in a wide and deep cavity, which is lined with russet. Flesh, white, tinged with red under the skin, and very much so on the side which is exposed to the sun; it is tender, delicate, and juicy, with a pleasant, vinous, and violet scented flavour. Cells, ovate; axile, open.

A culinary apple of inferior quality in this country, but highly esteemed on the Continent, both as a culinary and a dessert fruit. It is in season during October and November.

The tree is a strong and vigorous grower, and attains the largest size. It is also an abundant bearer. To have the fruit in perfection it ought to be grown on the paradise stock as an open dwarf, in a fine sandy loam, and not too closely pruned.

CALVILLE ROUGE D'ÉTÉ (*Red Calville*).—Fruit, medium sized, two inches and a half wide, and about the same high; roundish, narrowing towards the apex, and with prominent ribs on the sides like the other Calvilles. Skin, yellowish white, streaked and veined with red on the shaded side, but covered with beautiful deep shining crimson on the side next the sun, and strewed with numerous white dots. Eye, small and prominent, set in a narrow and wrinkled basin. Stalk, from an inch to an inch and a half long, inserted in a deep and narrow cavity, which is lined with thin russet. Flesh, white tinged with red, crisp, and tender, agreeably and pleasantly flavoured.

A culinary apple of second-rate quality, ripe during July and August. The flesh is stained with red, particularly on the side next the sun, and partakes somewhat of the flavour of the strawberry. It is valued only for its earliness. The tree is of small habit of growth, but an excellent bearer.

There is great confusion subsisting between this variety and the Passe-pomme Rouge, which Duhamel has described under the name of Calville d'Été.

CALVILLE ROUGE D'HIVER.—Fruit, large, about three inches high, and the same in width; oblong, but not nearly so much ribbed on the sides as the other Calvilles already described. Skin, covered with a bluish bloom, deep shining crimson on the side next the sun, but paler red on the shaded side, and strewed with numerous yellowish dots. Eye, large and closed, with long segments set in a deep warted and wrinkled basin. Stalk, slender, three-quarters of an inch long, inserted in a deep cavity, which is lined with thin brown russet. Flesh, greenish white stained with red, not very juicy, tender, vinous, and with a pleasant perfumed flavour.

A culinary apple of second-rate quality, ripe during November and

December. The tree attains about the middle size, is vigorous and healthy in its young state, and is a good bearer. It is well adapted for growing as dwarfs on the paradise stock, and requires a rich and warm soil.

CALVILLE ROUGE DE MICOUD.—Fruit, below medium size; oblate, and ribbed on the sides. Skin, tough, and bitter tasted, red all over; but of a deeper and darker colour on the side next the sun, and streaked and spotted with paler red on the shaded side. Eye, open, placed in a wide and deep basin. Stalk, long, inserted in a round cavity. Flesh, yellowish white, tender, and delicate, crisp, sweet, and perfumed.

This curious apple has the extraordinary property of producing three crops of fruit in one season. The first flowers appear at the usual time in April, the second in June, and then for a time it ceases to produce any more till the month of August, when it again blooms during the whole of that month, September, October, and November, until it is checked by the severity of the frosts. The first fruit is generally ripe during August; the second in October, which are about the size of a pigeon's egg, and quite as good as the first. And so on it continues until retarded by the frosts; but those last produced are rarely fit for use.

This variety was first brought into notice by M. Thouin, of Paris, who says the tree originated on the farm of the Baroness de Micoud, near La Charité sur Loire, in the department of Nièvre.

Calville Rouge Précoce. See *Early Red Calville*.

Cambridge Pippin. See *Bedfordshire Foundling*.

CAMBUSNETHAN PIPPIN (*Watch Apple; Winter Red-streak*).—Fruit, two inches and a quarter to two inches and a half wide, and two inches and a half high; oblate or roundish oblate, even in its outline, and slightly ribbed round the eye. Skin, pale lemon-yellow, with a few broken streaks of pale crimson on the side next the sun, and roughly russety over the base and round the stalk. Eye, wide open, with short divergent segments, which are reflexed, set in a shallow saucer-like basin. Stamens, marginal; tube, conical. Stalk, nearly half an inch long, inserted in a narrow shallow cavity. Flesh, tender and juicy, with a mild acidity. Cells, roundish obovate or obovate, open.

A good second-rate dessert apple in the south, but highly esteemed in Scotland, where it is called "Cam'nethan Pippin," from an ancient monastery in Stirlingshire, where it is supposed to have originated. It is in use from October to January.

Camuesar. See *Reinette Blanche d'Espagne*.

Canada Reinette. See *Reinette de Canada*.

Canadian Reinette. See *Reinette de Canada*.

CAPTAIN KERNEL.—Fruit, two inches and a half wide, and two inches and a quarter high; roundish, inclining to oblate, even in its outline. Skin, smooth and shining, yellow where shaded, and very much streaked and coloured with bright red where exposed to the sun, and here and there marked with a patch of thin russet. Eye, closed, with flat convergent segments, set in a round and rather shallow basin. Stamens, basal; tube, short, funnel-shaped. Stalk, slender, from a quarter to half an inch long, inserted in a narrow greenish cavity. Flesh, tender, juicy, mildly acid. Cells, obovate, open.

This is one of the best Gloucestershire cider apples.

CARAWAY RUSSET.—Fruit, below medium size; two inches and a half wide, and about two inches high; oblate, even and regular in its outline. Skin, covered with a very thin coat of pale brown russet, which is dotted with darker russet; and on the sun side the colour is inclining to orange. Eye, wide open, with long broad reflexed segments, set in a pretty deep, wide, and saucer-like basin. Stamens, marginal; tube, conical or funnel-shaped. Stalk, short, and rather slender, inserted in a deep cavity. Flesh, yellowish, firm, crisp, rich, juicy, and sweet, with a very fine aroma. Cells, very small, obovate; axile, closed.

A dessert apple of great excellence, which keeps till February.

Carel's Seedling. See *Pinner Seedling*.

CARLISLE CODLIN.—Fruit, above medium size; ovate, flat at the base, irregular and angular on the sides. Skin, smooth and unctuous, pale yellow, and strewed with a few russety specks. Eye, closed, set in a narrow, rather deep, and plaited basin. Stalk, very short, imbedded in the cavity, which is lined with russet, a few lines of which extend over the base. Flesh, white, tender, crisp, and juicy, with a fine, brisk, and sugary flavour.

A culinary apple of the first quality; in use from August to December.

The tree is very hardy, a free grower, and an abundant bearer. As it does not attain a great size, it may be grown more closely together than most other sorts. It is a dwarf variety of the old English Codlin.

It is one of the most useful as well as one of the best culinary apples we have, being fit for use when no larger than a walnut, and after attaining their growth continuing in perfection as late as Christmas. If blanched in warm water, when used small, the outer rind slips off, and they may be baked whole; their colour is then a transparent green; and their flavour is exquisite, resembling that of a green apricot. When it is about the size of a large nutmeg, it may be made into apple marmalade, or a dried sweetmeat, which rivals the finest Portugal plum.

CAROLINE.—Fruit, medium sized; roundish. Skin, fine rich deep yellow, streaked with broad patches of red. Eye, small, set in a narrow and plaited basin. Stalk, short, inserted in a shallow cavity, which is lined with russet. Flesh, firm, brisk, juicy, and highly flavoured.

A culinary apple of first-rate quality; in use from November to February.

This variety was named in honour of Caroline, Lady Suffield, the wife of the second Lord Suffield, of Blickling and Gunton Hall, Norfolk. She was Lady Caroline Hobart, daughter of the second Earl of Buckinghamshire.

CASTLE MAJOR.—Fruit, large, three inches to three and a quarter wide, and the same in height; conical, and prominently ribbed, the ribs extending from the base to the apex, where they terminate in the form of small knobs in the basin of the eye. Skin, deep yellow over the whole surface, except on the side next the sun, where there is a blush of reddish orange. Eye, closed, or nearly so, with erect convergent segments, which are slightly divergent, set in a narrow knobbed cavity. Stamens, basal; tube, conical. Stalk, short, quite imbedded in the deep angular cavity, which is slightly russety. Flesh, white, tender, juicy, and with a mild acidity. Cells, elliptical; abaxile.

An excellent cooking apple; in use during October and November. It is a favourite among the Kentish orchardists, and is frequently met with in the London markets.

CATSHEAD.—Fruit, large, three inches and a quarter broad, and the same in height; oblong, nearly as broad at the apex as at the base, with prominent ribs on the sides, which extend into the basin of the eye, and terminate in several knobs round the crown. Skin, smooth and unctuous, pale green, but with a brownish tinge next the sun, and strewed with minute russety dots. Eye, large and open, set in a large, angular, and rather deep basin. Stamens, median; tube, conical, inclining to funnel-shape. Stalk, short and slender for the size of the fruit, inserted in a shallow and angular cavity. Flesh, tender, juicy, and sweet, with a pleasant, acid, and slightly perfumed flavour. Cells, ovate; abaxile.

One of our oldest and best culinary apples; it is in use from October to January. The tree is a strong and vigorous grower, and attains the largest size, and though not an abundant bearer during the early period of its growth, it is much more productive as it becomes aged.

In the Horticultural Society's Catalogue of Fruits, and also in Lindley's Guide to the Orchard, this is made synonymous with the Costard of Ray, which is undoubtedly an error, the Costard being distinct.

The Catshead is one of our oldest varieties, and was always highly esteemed for its great size. Phillips, in his poem on Cyder, says—

> "——— Why should we sing the Thrift,
> Codling or Pomroy, or of pimpled coat
> The Russet, or the *Cat's Head's* weighty orb,
> Enormous in its growth, for various use
> Tho' these are meet, tho' after full repast,
> Are oft requir'd, and crown the rich dessert."

In Ellis's "Modern Husbandman," he says the Catshead is "a very useful apple to the farmer, because one of them pared and wrapped up in dough serves with little trouble for making an apple dumpling, so much in request with the Kentish farmer, for being part of a ready meal, that in the cheapest manner satiates the keen appetite of the hungry ploughman, both at home and in the field, and, therefore, has now got into such reputation in Hertfordshire, and some other counties, that it is become the most common food with a piece of bacon or pickle-pork for families."

CELLINI.—Fruit, rather above medium size; roundish, and flattened at both ends. Skin, rich deep yellow, with spots and patches of lively red on the shaded side; and bright red streaked and mottled with dark crimson next the sun, with here and there a tinge of yellow breaking through. Eye, large and open, with short, acute, and reflexed segments, and set in a shallow and slightly plaited basin. Stalk, very short, inserted in a funnel-shaped cavity. Stamens, median, or basal; tube, conical or funnel-shaped. Flesh, white, tender, very juicy, brisk, and pleasantly flavoured, with a somewhat balsamic aroma. Cells, roundish or obovate; axile, open.

A culinary apple of the first quality; in use during October and November. It is a fine, showy, and handsome apple, bearing a strong resemblance to the Nonesuch, from which in all probability it was raised. It originated with Mr. Leonard Phillips, of Vauxhall.

Chalmers' Large. See *Dutch Codlin.*

CHALLENGE PIPPIN.—Fruit, from two and a quarter to two and a half inches wide, and two to two and a quarter inches high; either cylindrical or ovate in shape; even and regular in its outline. Skin, smooth and shining, of a bright grass-green ground colour, and entirely covered with bright dark crimson streaks on the side next the sun, and paler on the shaded side. Eye, open, with divergent segments, set in a pretty deep plaited basin. Stamens, median; tube, short, funnel-shaped. Stalk, short and stout, inserted in a round russety cavity. Flesh, greenish, tender, juicy, and pleasantly acid, with a brisk flavour. Cells, roundish; axile, open.

An excellent culinary apple, grown in Cornwall, and sent to me by J. Vivian, Esq., of Hayle. It keeps well till Christmas.

Charlamowiski. See *Duchess of Oldenburg.*

CHARLEMAGNE.—Fruit, two inches and a quarter wide, and under two inches high; roundish oblate, even and regular in its outline, flattened on the top, and with five prominent round knobs round the eye. Skin, of an uniform pale yellow, with a faint blush of rose, dotted with deeper red on the side next the sun. Eye, large and closed, with broad segments, which are reflexed at the tips, three of which are broader, and cover the other two. Stamens, median; tube, funnel-shaped. Stalk, three-quarters of an inch long, woody, slender, and deeply inserted. Flesh, yellowish, very soft and tender, rather sweet, and without much flavour. Cells, elliptical; axile.

An early apple; ripe in the second or third week in August, and soon becomes mealy.

CHAXHILL RED.—Fruit, two inches and three-quarters wide, and a little over two inches high; roundish oblate, even and regularly formed. Skin, completely covered with deep crimson, streaked with

deeper and brighter colour, except where it is shaded, and there it is greenish yellow, thinly washed and streaked with red; green and russety round the stalk. Eye, small, with connivent segments, set in a round, even, and shallow basin. Stamens, median; tube, short, funnel-shaped. Stalk, short and stout, quite imbedded in the narrow cavity. Flesh, tender, with a mild sub-acid flavour. Cells, roundish obovate; axile, open.

A Gloucestershire apple, which was awarded a first-class certificate at Gloucester about the year 1873 for its excellence for cider.

CHERRY APPLE (*Scarlet Siberian Crab*).—Fruit, very small, about three-quarters of an inch broad, and the same in height; oblato-oblong. Skin, thin and shining, of a beautiful lemon colour on the shaded side, but entirely covered with dark blood-red on the side exposed to the sun, and which extends towards the shaded side of a fine crimson. Stalk, very slender, an inch and a half long, inserted in a small round cavity. Eye, small, with divergent deciduous segments, placed in a shallow basin. Stamens, marginal; tube, conical. Flesh, yellow, firm, crisp, and juicy, with a very pleasant and lively sub-acid flavour. Cells, obovate; axile.

A beautiful little apple, more resembling a cherry in its general appearance than an apple. It is ripe in October.

The tree, when full grown, is from fifteen to twenty feet high, and produces an abundance of its beautiful fruit. It is perfectly hardy, and may be grown on almost any description of soil. It forms a beautiful object when grown as an ornamental tree on a lawn or shrubbery.

CHERRY NORMAN.—Fruit, small, two inches wide, and an inch and a half high; roundish oblate, narrowing a little towards the crown, even and regular in its outline. Skin, smooth, golden yellow, and with a bright rose cheek on the side next the sun, which is also sometimes marked with patches of pale brown russet. Eye, closed, with erect convergent segments which are reflexed at the tips, and set in a narrow, shallow, plaited basin. Stamens, marginal; tube, short conical. Stalk, from a quarter to half an inch long, set in a small and shallow cavity, generally with a fleshy swelling on one side. Flesh, quite white, tender and soft, juicy, and with an astringent as well as a sweet taste. Cells, very regular, obovate; axile, open.

This pretty little apple, which is so brilliant in colour as to be a rival to the Lady Apple, is a Herefordshire cider variety.

CHERRY PEARMAIN.—Fruit, about medium size, two inches and a half wide, and the same in height; roundish, but occasionally somewhat conical, even in its outline, but sometimes bluntly angular. Skin, entirely covered with brilliant crimson and broken streaks of darker colour, except on the shaded side, where it is rich yellow, flushed and streaked with crimson; the whole of the surface is strewed with distinct russet dots. Eye, small, and closed, with connivent segments

set in a pretty even basin. Stamens, median; tube, funnel-shaped. Stalk, short, inserted all its length in a russet-lined cavity. Flesh, yellowish, stained with red at the eye, and with a red line extending all round the core, tender, and pleasantly flavoured. Cells, roundish or roundish obovate; axile, open.

A Herefordshire cider apple.

CHRISTIE'S PIPPIN.—Fruit, below medium size, two inches and a half wide, and two inches high; oblate and roundish, without angles, and handsomely shaped. Skin, yellow, tinged with green on the shaded side; occasionally streaked and mottled with red next the sun, and speckled all over with large russety dots. Eye, open, with short erect segments, set in a round, even, and rather shallow basin. Stamens, marginal; tube, deep conical. Stalk, short and slender, not protruding beyond the margin, inserted in a deep cavity, which is lined with russet. Flesh, yellowish white, tender, brisk, juicy, sugary, and pleasantly flavoured. Cells, obovate; axile, open.

A dessert apple of the first quality; in use from December to February. The tree is an abundant bearer, but constitutionally weak, a delicate grower, and subject to canker and mildew. On the paradise stock it forms a beautiful, compact, and handsome little pyramid.

It was raised by a Mr. Christie, at Kingston-on-Thames.

Christ's Golden Reinette. See *Dutch Mignonne*.

Chucket Egg. See *Teuchat's Egg*.

Claremont. See *Winter Greening*.

CLARKE'S PIPPIN.—Fruit, small, two inches and a quarter wide, and an inch and three-quarters high; oblate or roundish, even and symmetrical in its outline. Skin, with a bright green ground, which becomes paler and yellowish as it ripens, especially on the shaded side, and the whole surface is covered with veins and mottles of rough brown russet, interspersed with grey russet dots. Eye, set in a round even saucer-like basin with broad convergent segments which close the eye. Stamens, quite basal; tube, conical. Stalk, short and slender, inserted the whole of its length in a round deep cavity. Flesh, greenish, firm, crisp, very juicy, and brisk, with a fine flavour. Cells, obovate, very full of seeds; axile, closed.

A Herefordshire dessert apple. It keeps till Christmas.

CLAYGATE PEARMAIN.—Fruit, medium sized; Pearmain-shaped. Skin, dull yellow mixed with green, and a thin coating of russet and numerous dots on the shaded side, but marked with broken stripes of dark red on the side exposed to the sun. After being kept the ground colour becomes golden yellow, and the streaks bright crimson. Eye, large and open, with long segments set in a deep basin. Stamens, median; tube, short, funnel-shaped. Stalk, an inch long, inserted in

a smooth and rather deep cavity. Flesh, yellowish, crisp, juicy, rich, and sugary, partaking of the flavour of the Ribston Pippin. Cells, obovate or elliptical; axile.

A valuable and highly esteemed dessert apple of the first quality; it comes into use in November, and will continue till March.

The tree, though not a strong or vigorous grower, is hardy and healthy, attains the middle size, and is an abundant bearer. It succeeds well grafted on the paradise stock, and grown as an espalier or an open dwarf. Its shoots are slender and drooping.

This excellent variety was discovered by John Braddick, Esq., growing in a hedge near his residence at Claygate, a hamlet in the parish of Thames Ditton, in Surrey. See *Braddick's Nonpareil.*

Clifton Nonesuch. See *Fearn's Pippin.*

Clissold's Seedling. See *Lodgemore Nonpareil.*

CLUSTER GOLDEN PIPPIN (*Cluster Pippin; Twin-cluster Pippin; Thickset*).—Fruit, small, two inches and a quarter wide, and two inches high; round, and slightly flattened at the top, very frequently two united, forming one fruit with two distinct eyes. Skin, smooth, greenish yellow, with a tinge of orange on the exposed side when ripe, and covered with markings and network of thin grey russet, with large patches round the stalk and the eye. Eye, large and open, nearly level with the surface. Stamens, median; tube, short, funnel-shaped. Stalk, short. Flesh, yellowish, firm, crisp, brisk, and sweet. Cells, obovate; axile.

A good second-rate apple, remarkable more for its peculiarity of being occasionally produced in united pairs than for its excellence. It is in use from November till March.

Cluster Pippin. See *Cluster Golden Pippin.*

CLYDE TRANSPARENT.—Fruit, rather below medium size; roundish and irregularly angular in its outline. Skin, with a clear bright red which completely covers the side next the sun, mixed here and there with a short broken streak of darker crimson; on the shaded side it is clear straw yellow. Eye, closed, inserted in a shallow and plaited basin. Stalk, very short, included in a deep smooth funnel-shaped cavity. Flesh, yellowish, crisp, sweet, and juicy.

Coates's. See *Yorkshire Greening.*

Cœur de Pigeon. See *Pigeon.*

Cobbett's Fall Pippin. See *Fall Pippin.*

COBHAM (*Pope's*).—Fruit, large; ovate, handsomely and regularly formed. Skin, clear yellow, tinged with greenish patches, and strewed with dark dots; on the side next the sun it is marked with a few faint streaks of crimson. Eye, large and open, like that of the Blenheim Pippin, and set in a wide and plaited basin. Stalk, short, deeply

inserted in a round cavity, which is lined with rough russet. Flesh, yellowish, tender, crisp, sugary, and juicy, with a rich and excellent flavour.

A very valuable apple, either for the dessert or culinary purposes; it is in use from November to March. This variety has all the properties of the Blenheim Pippin, and is much superior to it, keeps longer, and has the great advantage of being an early and abundant bearer.

I met with this excellent apple in the neighbourhood of Sittingbourne, in Kent, about the year 1842. The account I received of it was, that the original tree grew in the garden of a cottager of the name of Pope, at Cellar Hill, in the parish of Linstead, near Sittingbourne. It was highly prized by its owner, to whom the crop afforded a little income, and many were the unsuccessful applications of his neighbours for grafts of what became generally known as *Pope's Apple*. The proprietor of Pope's cottage built a row of other dwellings adjoining, in the gardens of which there were no fruit trees, and, for the sake of uniformity, he cut down Pope's apple-tree, notwithstanding the offer of twenty shillings a year more rent to spare it. The tree, being condemned, was cut down in 1846, at which period it was between fifty and sixty years old. The name of Cobham was given to it by Kirke, the nurseryman at Brompton.

COCCAGEE.—Fruit, medium sized; ovate. Skin, fine yellow, smooth, and marked with green specks. Eye, small and closed. Stalk, short. Flesh, yellowish white, soft, sharply acid, and austere.

One of the oldest and best cider apples; in use from October to December. Although it is perhaps the most harsh and austere apple known, and generally considered only fit for cider, still it is one of the best for all culinary purposes, especially for baking, as it possesses a particularly rich flavour when cooked.

COCKLE'S PIPPIN (*Nutmeg Pippin*).—Fruit, medium sized; conical or ovate, and slightly angular on the sides. Skin, greenish yellow, changing as it ripens to deeper yellow, dotted with small grey dots, and covered all over the base with delicate pale brown russet. Eye, small, and slightly closed, set in an irregular and somewhat angular basin. Stamens, marginal or median; tube, funnel-shaped. Stalk, an inch long, rather slender, obliquely inserted in a round and deep cavity, which is lined with russet. Flesh, yellowish, firm, tender, crisp, juicy, and sugary, with a pleasant aromatic flavour. Cells, elliptical; axile, open.

An excellent dessert apple, of the finest quality; in use from January to April.

This was raised in Sussex by a person of the name of Cockle, and it is extensively grown in this as well as the adjoining county of Surrey. It is mentioned by Forsyth, in a MS. memorandum book in my possession, as a Sussex apple.

COCKPIT.—Fruit, about medium size; obtuse ovate, and somewhat angular on the sides. Skin, green, changing as it ripens to greenish yellow, with a faint orange tinge next the sun; covered all over with small russety dots and some lines of russet. Eye, closed, with converging segments, placed in a rather shallow puckered basin. Stamens, marginal; tube, deep, funnel-shaped. Stalk, about half an

inch long, inserted in an abrupt cavity, which is lined with russet. Flesh, yellowish white, tender, juicy, and with a pleasant, brisk acidity, Cells, obovate; axile, slit.

A culinary apple of good quality; ripe during November and December.

In Yorkshire this is a favourite apple.

CODLIN.—The variety to which the generic name of Codlin was given is the English Codlin. See *English Codlin.*

COE'S GOLDEN DROP.—Fruit, small and conical; even and regular. Skin, yellow, with a blush of crimson, and a few crimson spots next the sun, and marked with small patches of thin, delicate russet. Eye, small and open, even with the surface, and surrounded with a few shallow plaits. Stamens, marginal; tube, deep, funnel-shaped. Stalk, three-quarters of an inch long, inserted in a small and shallow depression, which, together with the base, is entirely covered with russet. Flesh, greenish yellow, firm, crisp, and very juicy, brisk, sugary, and vinous. Cells, obovate; axile, closed.

A delicious little dessert apple of the first quality; in use from November to May. The tree is hardy, a free, upright grower, and a good bearer. It does well on the paradise stock for dwarf and espaliers.

This excellent variety was introduced to notice by Gervase Coe, of Bury St. Edmunds, who raised the Golden Drop Plum. It has been said that it is a very old variety, which has existed for many years in some Essex orchards, but was propagated by Coe, and represented by him to be a seedling of his own.

COLE.—Fruit, large, three inches and a quarter broad, and two and a half high; roundish, considerably flattened, almost oblate, and angular on the sides. Skin, yellowish, almost entirely covered with deep crimson, and slightly marked with russet. Eye, large and closed, set in a wide and open basin. Stalk, long, covered with down, and inserted in a close, narrow cavity, with a fleshy prominence on one side of it. Flesh, white, firm, juicy, and sweet, with a rich, brisk, and pleasant flavour.

A first-rate early kitchen apple, and second-rate for the dessert. It is in use during August and September, and will even keep as long as Christmas if well preserved.

The tree is hardy, vigorous, and a good bearer; and on account of the size of the fruit should be grown rather as a dwarf than a standard.

Colonel Vaughan's. See *Kentish Pippin.*

COLLEGE APPLE.—Fruit, medium sized, three inches high, and two and a half inches wide at the base; conical or Pearmain-shaped, even and regular in its outline, and not unlike Adams's Pearmain. Skin, smooth and shining, streaked all over with crimson stripes on a yellow ground, and with patches of brown russet on the base. Eye, small, set in a narrow shallow basin, which is surrounded

with ridges; segments, erect convergent, with divergent tips. Stamens, marginal; tube, deep, funnel-shaped. Stalk, a fleshy knob, about a quarter of an inch long, inserted in a very narrow and shallow cavity. Flesh, yellowish, soft, and briskly acid. Cells, four in the form of a cross, roundish obovate; axile.

A culinary apple; in use till December.

This is a Herefordshire apple, and takes its name from being grown on the estate belonging to the College of Vicars in that city. The fruit of this variety always fetches as high a price in Manchester market as that of Blenheim Pippin.

Combermere Apple. See *Mère de Ménage.*

COMEY NORMAN (*Murdy*).—Fruit, small, two inches high, and the same in width at the base; conical, even and regular in its outline, though it has sometimes one or two prominent angles on the side; it is wide at the base, and very narrow at the apex. Skin, greenish yellow on the shaded side, but on the side next the sun it has a thin red cheek, which is speckled with deep crimson; russety round the stalk, and sprinkled over the surface with minute dots. Eye, prominent, closed, and set in a narrow plaited basin; segments, broad and leaf-like, erect convergent, and with divergent tips. Stamens, median, but when the tube is very long they are marginal; tube, conical, sometimes very wide for the depth, and sometimes very deep. Stalk, from a quarter of an inch to an inch long, slender, and inserted in a close, deep, irregular cavity. Flesh, very tender, juicy, and rather of a bitter-sweet flavour. Cells, roundish obovate; axile.

A Herefordshire cider apple. It is very largely grown in South Wales, and its name is derived from the Welsh word Cwym, a valley.

Concombre Ancien. See *Reinette Blanche d'Espagne.*

Concombre des Chartreuses. See *St. Julien.*

COOK'S KERNEL.—Fruit, small, two inches and a half wide, and two and a quarter high; roundish, inclining to obtuse ovate, even in its outline. Skin, smooth and shining, streaked all over with bright crimson, on a golden yellow ground, and dotted with large russet dots, which are thickly sprinkled over the whole surface. Eye, set in a shallow, smooth, saucer-like basin, with convergent segments, the tips of which are divergent. Stamens, median; tube, short, funnel-shaped. Stalk, sometimes a mere knob, or half an inch long, and slender, set in a wide, round, funnel-shaped cavity. Flesh, yellowish, rather dry, soft, and with a brisk, rough acidity. Cells, obovate; axile, closed.

A Herefordshire cider apple, which is a favourite in the midland districts of the county.

COOLE'S SEEDLING.—Fruit, small, two inches and a half wide, and two inches high; roundish, inclining to ovate, even and regular in outline. Skin, lemon yellow, with a few streaks and mottles of crimson on the side exposed to the sun, and here and there some traces of

russet. Eye, open, with broad divergent segments, set in a wide, plaited basin. Stamens, median; tube, conical. Stalk, short, and sometimes a fleshy swelling on one side of it, inserted in a shallow cavity. Flesh, firm and crisp, juicy and sweet. Cells, obovate; axile, closed.

An excellent dessert apple; in use from October to December.

This was raised at Cheltenham by a lady named Miss Coole, and it was awarded a First-class Certificate by the Royal Horticultural Society in 1868.

Copmanthorpe Crab. See *Dutch Mignonne.*

CORN APPLE.—Fruit, small, two inches and an eighth wide, and two inches and five-eighths high; conical, with prominent ribs on the sides, terminating at the crown in sharp ridges, and in broad undulations at the base. Skin, almost entirely covered with blood crimson, streaked with darker crimson, and intermingled with yellow streaks of the ground colour; on the shaded side it is paler, and on the sun side it is sometimes shining as if varnished. Eye, with erect convergent segments, divergent at the points, set in a deep, narrow, furrowed basin. Stamens, marginal; tube, conical, sometimes approaching to funnel-shape. Stalk, half an inch to three-quarters long, deeply inserted in an undulating-shaped cavity. Flesh, tender, juicy, and sweet, with a rough flavour. Cells, roundish; abaxile.

This is a Herefordshire cider apple, extensively grown in the northern part of the county, and yields cider which is considered equal in quality to that of the Foxwhelp.

CORNISH AROMATIC.—Fruit, above medium size, three inches wide, and two inches and three-quarters high; roundish, distinctly ribbed on the sides, and narrowing towards the eye, where it terminates in more or less prominent ridges. Skin, yellow on the shaded side, and covered with large patches of pale brown russet, which extend all over the base, and sprinkled with green and russety dots; but of a beautiful bright red, which is streaked with deeper red, and strewed with patches and dots of russet, on the side exposed to the sun. Eye, small and closed, with long flat segments, which are reflexed at the tips and set in an irregular ribbed basin. Stamens, median; tube, conical or funnel-shaped. Stalk, half an inch long, inserted in a deep and narrow cavity, which is lined with russet. Flesh, yellowish, firm, crisp, juicy, rich, and highly aromatic. Cells, obovate; axile.

A valuable dessert apple of first-rate quality; in use from October to Christmas. The tree is a free grower and an excellent bearer.

CORNISH GILLIFLOWER.—Fruit, large; ovate, angular on the sides, and ribbed round the eye, somewhat like a Quoining. Skin, dull green on the shaded side, and brownish red streaked with brighter red on the side next the sun; some parts of the surface marked with thin russet. Eye, large and closed, set in a narrow and angular basin. Stamens, marginal or median; tube, conical or funnel-shaped. Stalk,

three quarters of an inch long, inserted in a rather shallow cavity. Flesh, yellowish, firm, rich, and aromatic. Cells, roundish obovate; axile or abaxile.

This is one of our best dessert apples, remarkable for its rich and aromatic flavour; it is in use from December to May. The tree is hardy and a free grower, attaining the middle size, but not an abundant bearer; it produces its fruit at the extremities of the last year's wood, and great care should, therefore, be taken to preserve the bearing shoots. It succeeds well grafted on the paradise stock, and grown as an espalier or an open dwarf.

This valuable apple was brought into notice by Sir Christopher Hawkins, who sent it to the London Horticultural Society in 1813. It was discovered about the beginning of the present century, growing in a cottager's garden near Truro.

The name July-flower is very often applied to this and some other varieties of apples, and also to flowers; but it is only a corruption of the more correct name, Gilliflower, which is derived from the French *Girofle*, signifying a clove, and hence the flower, which has the scent of that spice, is called *Giroflier*, which has been transformed to *Gilliflower*. In Chaucer's "Romaunt of the Rose" he writes it *Gylofre:*

"There was eke wexyng many a spice,
As Clowe Gylofre and liquorice."

Turner writes it *Gelower* and *Gelyfloure*. The proper name, therefore, is Gilliflower, and not July-flower.

CORNISH MOTHER (*Mother Apple* in Cornwall).—Fruit, below medium size, nearly two inches wide, and two and a quarter high; roundish, inclining to cylindrical, distinctly angular. Skin, smooth, almost entirely covered with crimson, which has broad broken streaks of a darker colour dotted all over with russet dots; on the shaded side it is of a paler colour, and is streaked with crimson and yellow. Eye, closed, with erect convergent segments, set in a pretty deep and close basin, which is angular and plaited. Stamens, marginal; tube, conical, sometimes so deep as to extend to the core. Stalk, long and slender, inserted in a deep narrow cavity. Flesh, greenish white, very tender and juicy, sweet, with a pleasant flavour and agreeable aroma. Cells, roundish; axile.

A very good tender-fleshed dessert apple; in use up to November.

This was sent me from Cornwall by Mr. Vivian, of Hayle, under the name of Mother Apple, but as there are so many apples which are known by this name it is necessary to give them some specific distinction, and this I have named the Cornish Mother.

CORRAS APPLE.—Fruit small, two inches in diameter, round or oblato-cylindrical, sometimes roundish, even and regular in its outline. Skin, entirely covered with yellowish brown russet, except on the sunny side, where it has a bright deep red cheek, glossy as if it were varnished. Eye, with convergent segments, closed or half open, set in a shallow depression. Stamens, median; tube, short, funnel-shaped.

Stalk, short, generally not extending beyond the base, slender. Flesh, yellow, tender, juicy, sweet, and richly flavoured. Cells, sometimes only four, obovate; axile.

A richly-flavoured dessert apple, the great value of which consists in its late keeping.

I received this, as well as most of the Herefordshire apples, from my friend Dr. Henry Bull, of Hereford.

CORSE HILL (*Corset Hill; Cosset Hill*).—Fruit, below medium size, two inches and a quarter wide, and over two inches high; short Pearmain-shaped, smooth and even in its outline, narrowing abruptly from the middle to the crown, which gives the upper part of the fruit a snouted figure. Skin, thick and membranous, shining, pale lemon on the shaded side, but with a fine bright red cheek on the side next the sun, which frequently extends over two-thirds of the surface of the fruit, and the whole is thickly strewed with minute russety points. Eye, rather large, and closed, with long and broad leaf-like segments, placed in a round, even, and saucer-like, slightly plaited basin. Stalk, a mere fleshy knob, but occasionally, and very rarely, a quarter of an inch long and woody, inserted in a very shallow cavity, lined with pale brown russet. Flesh, white, tender, not very juicy, brisk, and slightly sweet.

A culinary apple of second-rate quality, which takes well, and is in use during December and January.

It is much grown in the Gloucestershire orchards, and received its name from having been raised at Corse Hill, near Gloucester, where the seedling tree is still existing. I received it from T. Wintle, Esq., of Gloucester.

Corset Hill. See *Corse Hill*.

Cosset Hill. See *Corse Hill*.

COSTARD (*Coulthard; Prussian Pippin*).—The large oblong five-ribbed and five-sided apple, with a green skin and sometimes a brownish tinge on the side next the sun, an open eye and short stalk, is no doubt synonymous with the Catshead; and this accounts for George Lindley saying they are the same variety. But there are two other varieties of Costard which are undoubtedly distinct, and these are the Herefordshire or Dadnor Costard and the Gloucestershire Costard, which will be found described under these names.

The Costard is one of our oldest English apples. It is mentioned under the name of "Poma Costard" in the fruiterers' bills of Edward the First, in 1292, at which time it was sold for a shilling a hundred. The true Costard is now rarely to be met with, but at an early period it must have been very extensively grown, for the retailers of it were called Costardmongers, an appellation now transformed into Costermongers. It is mentioned by William Lawson, in 1597, who, in his quaint style, says, "Of your apple-trees you shall finde difference in growth. A good pipping will grow large, and a Costard-tree: stead them on the north side of your other apples, thus being placed, the

least will give sunne to the rest, and the greatest will shroud their fellowes."

Modern authors make the Costard synonymous with the Catshead, chiefly, I think, on the authority of Mr. George Lindley, who has it so in the "Guide to the Orchard"; but this is evidently an error. All the early authors who mention both varieties regard them as distinct. Parkinson describes two varieties of Costard—the "Gray" and the "Greene." Of the former he says, "It is a good great apple, somewhat whitish on the outside, and abideth the winter. The Green Costard is like the other, but greener on the outside continually." Ray describes both the Catshead and Costard as distinct, and Leonard Meager enumerates three varieties of Costard in his list—the white, grey, and red.

Some etymologists, and Dr. Johnson among the number, consider this name to be derived from *Cost*, a head; but what similarity there is beween this apple and a head, more than in any other variety, must puzzle any one to discover. Is it not more probable that it is derived from Costatus (*Anglice*, costate, or ribbed), on account of the prominent ribs or angles on its sides? I think this a much more likely derivation.

COUL BLUSH.—Fruit, medium sized; roundish, and angular on the sides. A good deal resembling the Hawthornden. Skin, pale yellow, marked with dull red next the sun, and streaked and dotted with deeper red. Stalk, slender. Flesh, yellowish, crisp, juicy, brisk, and well-flavoured.

An excellent culinary apple; in use from October to February. It is said to be of finer flavour than the Hawthornden, and to be even a good dessert apple.

The tree is hardy, a strong, vigorous, and upright grower, and an abundant bearer. It is well suited for all northern and exposed situations.

This is one of the varieties raised by Sir G. S. Mackenzie, Bart., of Coul, Rosshire.

Coulthard. See *Costard*.

Counsellor. See *Greenup's Pippin*.

COURT OF WICK (*Fry's Pippin; Golden Drop; Knightwick Pippin; Phillips's Reinette; Wood's Huntingdon; Weeks's Pippin; Yellow Pippin*).—Fruit, below medium size; roundish ovate, regular and handsome. Skin, when fully ripe, of a fine clear yellow, with bright orange, which sometimes breaks out in a faint red next the sun, and covered all over with russety freckles. Eye, large and open, with long, acuminate, and reflexed segments, set in a wide, shallow, and even basin. Stamens, marginal or median; tube, funnel-shaped. Stalk, short and slender, inserted in a smooth and even cavity, which is lined with thin russet. Flesh, yellow, tender, crisp, very juicy, rich, and highly flavoured. Cells, roundish elliptical; axile.

One of the best and most valuable dessert apples, both as regards the hardiness of the tree and the rich and delicious flavour of the fruit, which is not inferior to that of the Golden Pippin. It is in use from October to March.

The tree attains the middle size, is healthy, hardy, and an abundant bearer. There is scarcely any description of soil or exposure where it does not succeed, nor is it subject to the attacks of blight and canker, It grows well on the paradise stock, producing fruit much larger than on the crab, but not of so long duration. There are some soils, such as the Hastings Sand, which produce the fruit of Court of Wick of a fine clear orange with a somewhat crimson cheek on the side next the sun.

This variety is said to have originated at Court of Wick, near Yatton, in Somersetshire, and to have been raised from seed of the Golden Pippin. In his *Survey of Somersetshire*, Billingsly says, "The favourite apple, both as a table and cider fruit, is the Court of Wick Pippin, taking its name from the spot where it was first produced. It originated from the pip or seed of the Golden Pippin, and may be considered as a beautiful variety of that fruit. In shape, colour, and flavour it has not its superior." It was called Wood's Huntingdon from being propagated by Mr. Wood, nurseryman, of Huntingdon, and sent out by him under that name about the year 1790.

Court-pendû-dorée. See *Golden Reinette.*

COURT-PENDÛ-PLAT (*Courtpendû; Court-pendû plat rougeâtre; Court-pendû rond gros; Court-pendû rond très gros; Court-pendû rond rougeâtre; Court-pendû rosat; Court-pendû musqué; Court-pendû-rouge musqué; Court-pendû rouge; Courpendu vermeil; Corianda rose; Kurtzstiel; Court-pendû rouge; Court-pendû rosaar; Reinette Court-pendû rouge; Princesse Noble Zoete; Garnons; Wollaton Pippin; Wise Apple*).—Fruit, medium sized; oblate, regularly and handsomely shaped. Skin, bright green at first on the shaded side, but changing as it ripens to clear yellow, marked with traces of russet, and russety dots; but entirely covered with rich deep red next the sun. Eye, large and open, with short segments, which are reflexed at the tips, set in a wide, rather deep basin. Stamens, median; tube, funnel-shaped. Stalk, short and deeply inserted. Flesh, yellow, firm, crisp, very juicy, richly flavoured. Cells, obovate; axile, slit.

A valuable dessert apple of the first quality; in use from December to May. The tree is of small growth, very hardy, and an abundant bearer. Grafted on the paradise stock it makes excellent bushes and espaliers. The blossom of this variety expands later than that of any other variety, and on that account is less liable to be injured by spring frosts; and hence it has been called the *Wise Apple.*

This is not the *Capendu* of Duhamel, as quoted by Lindley and Downing; neither is it the *Court-Pendu* of Forsyth and De La Quintinye, that variety being the *Fenouillet Rouge* of Duhamel. The *Courpendu* of Miller is also a different apple from any of those just mentioned, and is distinguished by having a long and slender stalk, "so that the fruit is always hanging downwards." The name of this variety is derived from *Corps pendu*, translated by some *Hanging Body*, whereas

that of the variety above described is from *Court pendu*, signifying *suspended short*, the stalk being so short that the fruit sits, as it were, upon the branch. The name Capendu, or Capendua, is mentioned by the earliest authors, but applied to different varieties of apples. It is met with in Ruellius, Tragus, Curtius, and Dalechamp, the latter considering it the *Cestiana* of Pliny. Curtius applies the name to a yellow apple, and so also does Ruellius; but Tragus considers it one of the varieties of Passe-pomme. He says, "Capendua magna sunt alba et dulcia, in quorum utero semina per maturitatem sonant, Ruellio *Passipoma* apellantur." They are also mentioned by J. Bauhin, "Celeberrimum hoc pomi genus est totius Europæ, sic dicta, quôd ex curto admodum pendeant pediculo."

It is called Garnons from the residence of the Cotterell family, near Hereford, where it had been grown without a name, and hence became known as the Garnons apple. For the same reason it is called Wollaton Pippin from the residence of Lord Middleton in Nottinghamshire.

COWAN'S SEEDLING.—Fruit, small, two inches and a half wide, and two and a quarter high; round, and sometimes oval, when it has a large fleshy swelling at the base; somewhat angular, and terminating in prominent ridges round the eye. Skin, rich yellow, almost covered with broken streaks of crimson, and with a crimson cheek where exposed to the sun; there is a little thin russet about the crown. Eye, small, and closed, with erect convergent segments set in a pretty deep angular and plaited basin. Stamens, marginal; tube, funnel-shaped. Stalk, very short, with a large swelling on one side. Flesh, tender, juicy, sweet, and with a pleasant flavour. Cells, obovate; abaxile.

A very pretty dessert apple; in use in October.

COWARNE QUOINING.—Fruit, small, two inches and a half wide, and two inches and a quarter high; ovate or conical, with obtuse ribs on the sides, which extend to the eye and there form distinct ridges. Skin, smooth, shining, and almost entirely covered with deep bright crimson, which is darker on the side next the sun, but paler and streaked in the shade, where the yellow ground colour is exposed; the whole surface is sprinkled with rather large russet dots. Eye, small, set in a narrow basin, which is surrounded with ridges, the segments convergent and nearly erect. Stamens, basal; tube, short, conical. Stalk, short and slender, inserted in a rather deep, round, and narrow cavity. Flesh, tender, juicy, sweet, and of good flavour, pervaded with veins and stains of red. Cells, large and symmetrical, obovate; axile, open.

A dessert apple of Herefordshire; in use from January to March.

COWARNE RED.—Fruit, small, about two inches wide, and one and a half high; oblate, even and regular in outline. Skin, streaked with yellow and red on the shaded side and round the base, but of a bright red over a great part, and where fully exposed to the sun of an intense, deep, purplish crimson; there are numerous short streaks, which mark the shady part of the fruit. Eye, small, with very short converging segments, the tips of which are divergent. Stamens, marginal; tube, funnel-shaped. Stalk, over half an inch long, very stiff and straight. Flesh, dry, woolly, and acid. Cells, open, obovate; axile.

Specific gravity of its juice, 1071.

A cider apple, which takes its name from the parish of Cowarne, near Broomyard, in Herefordshire, where it was raised about the beginning of the last century.

COX'S ORANGE PIPPIN.—Fruit, medium sized; roundish ovate, even and regular in its outline. Skin, greenish yellow, and streaked with red in the shade, but dark red where exposed to the sun, and this extends over three-fourths of the whole surface. Over the coloured part are patches and traces of ash grey russet forming a smooth and firm crust. Eye, small and open, or closed, filled with stamens and with short erect segments, set in a somewhat shallow saucer-like basin, which is plaited and entirely lined with russet. Stamens, median; tube, funnel-shaped. Stalk, half an inch long, somewhat fleshy, set in a moderately deep cavity, which has a slight swelling on one side, and is covered with russet extending over the base. Flesh, yellowish, very tender in the grain, crisp, juicy, and sweet, with a fine perfume and rich flavour. Cells, obovate; axile, slit.

One of the best dessert apples; in use from October to February. The tree is admirably adapted for dwarfs or pyramids, succeeds well on the paradise stock, and is a free bearer.

This excellent variety was raised at Colnbrook Lawn, near Slough, Bucks, by a Mr. Cox, who was formerly a brewer at Bermondsey, and who retired to Colnbrook Lawn, where he devoted the remaining years of his life to gardening pursuits. The apple originated in 1830, and is said to have been from a pip of Ribston Pippin.

COX'S POMONA.—Fruit, above the medium size, three inches wide, and two and a half high, sometimes large; roundish, somewhat flattened, angular on the sides, and with ridges round the eye. Skin, yellow, and very much streaked with bright crimson, and where fully exposed to the sun entirely crimson, marked with stripes and patches of dark crimson; russety in the cavity of the stalk and over the base. Eye, slightly open, with erect segments, set in a deep and angular basin. Stamens, median; tube, short, conical. Stalk, an inch long, slender, deeply inserted. Flesh, white, tender, very juicy, and pleasantly acid. Cells, obovate; axile.

A first-rate and very handsome culinary apple; ripe in October.

This was raised by Mr. Cox, of Colnbrook Lawn, who also raised Cox's Orange Pippin.

CRAY PIPPIN.—Fruit, below medium size; conical, and angular on the sides. Skin, pale yellow, with a tinge of red next the sun. Eye, small and closed, set in an even basin. Stalk, short, and deeply inserted. Flesh, yellow, crisp, sweet, and highly flavoured.

An excellent dessert apple; ripe in October.

CRIMSON QUOINING (*Scarlet Queening; Summer Queening; Red Queening; Herefordshire Queening*).—Fruit, medium sized, two inches and a half wide, and two inches and three-quarters high; conical and angular, sometimes distinctly five-sided, widest in the

middle, and narrowing to the base and the apex. Skin, dull red, streaked with darker red where exposed to the sun, and greenish yellow, with a few faint streaks of pale red, on the shaded side. Eye, open, with long, reflexed, divergent segments, set in a narrow and prominently ribbed basin. Stamens, marginal; tube, deep, funnel-shaped. Stalk, over half an inch long, inserted in a deep and angular cavity. Flesh, white, with a greenish tinge, tender, juicy, and with a pleasant, brisk flavour. Cells, roundish obovate; axile.

A second-rate apple, suitable either for the dessert or kitchen use; in season from December till March.

Croft en Reich. See *Galloway Pippin*.

CROFT PEARMAIN.—Fruit, below medium size, two inches and a half wide, and the same in height; round, with blunt angles on the sides, and rather irregular in its outline. Skin, lemon yellow, closely freckled all over with specks of cinnamon-coloured russet, and large russet dots. Eye, large, and prominently set on the surface, with a small knob at the base of each segment; segments connivent, overlapping each other, broad and leaf-like. Stamens, marginal; tube, wide and conical, rather irregular. Stalk, half an inch long, deeply inserted. Flesh, white, very tender and translucent, juicy, and with a brisk flavour. Cells, elliptical; axile, closed.

A good kitchen apple; in use up till Christmas.

This is much grown in the neighbourhood of Kington, Herefordshire.

CROFTON SCARLET.—Fruit, medium sized; oblate, slightly angular on the sides. Skin, covered with yellowish russet, except on the side next the sun, where it is bright red, with a mixture of russet. Eye, set in a wide and shallow basin. Stalk, short, inserted in a moderately deep cavity. Flesh, firm, crisp, juicy, sugary, and richly flavoured.

A most delicious dessert apple, of first-rate quality; in use from October to December, and does not become mealy.

The Scarlet Crofton is of Irish origin.

CULLEN.—Fruit, large, three inches and a half wide, and three inches high; ovate, obtusely angular, terminating in ridges round the eye and small furrows into the basin of it. Skin, with a dull yellowish green tinge, striped with broken streaks of red on the shaded side, a dull brownish blush on the side next the sun, which is also marked with short, broken streaks of crimson. Eye, closed, with convergent segments, set in a deep and furrowed basin. Stamens, basal; tube, conical. Stalk, over half an inch long, stout, deeply set in a greenish russet-lined cavity; sometimes it is about an inch long, slender, and obliquely inserted by the side of a fleshy prominence. Flesh, tender, very juicy, mildly acid. Cells, obovate; axile or abaxile.

A very excellent culinary apple; in use up till Christmas, and a great favourite among the Kentish orchardists about Maidstone.

Cumberland Favourite. See *Greenup's Pippin.*

CURL TAIL.—Fruit, medium sized, three inches wide, and the same in height, inclusive of the prominent swelling at the stalk; round and flattened, somewhat obtusely angular, and with furrows at the crown. It has an extraordinary enlargement at the stalk, which curls round like a parrot's beak, which is russety. Skin, straw-coloured, without any traces of red or russet. Eye, closed, with convergent segments, set in a rather deep and furrowed basin. Stamens, marginal or median; tube, deep and wide, conical. Stalk, nearly obsolete, being the point of the fleshy swelling. Flesh, white, very tender, sweet, and agreeably flavoured. Cells, obovate; abaxile.

An extraordinary-looking apple, which possesses little merit, and is only fit for cooking. It is in use up till Christmas.

D'ARCY SPICE (*Baddow Pippin; Essex Spice; Spring Ribston*).—Fruit, medium sized; roundish or rather oblate, with prominent ribs on the sides, which terminate in four, and sometimes five, considerable ridges at the crown, very much in the character of the London Pippin. It is sometimes of an ovate shape, caused by the stalk being prominent instead of depressed, in which case the ribs on the sides, and ridges round the eye, are less apparent. Skin, deep lively green, changing as it ripens to yellowish green, on the shaded side; but covered on the side next the sun with dull red, which changes to orange where it blends with the yellow ground; the whole considerably marked with thin brown russet, and russety dots. Eye, rather large and half open, with short, broad convergent segments, which are reflexed at the tips, and set in a deep angular and plaited basin. Stamens, basal; tube, wide conical. Stalk, very short, not more than a quarter of an inch long, and inserted the whole of its length in a shallow cavity. Flesh, greenish white, firm, crisp, juicy, sugary, and with a particularly rich and vinous flavour, partaking somewhat of the Nonpareil and Ribston, but particularly the latter. Cells, open, roundish obovate; axile.

This is a first-rate dessert apple; in use in November, and possessing the desirable property of keeping till April or May.

This valuable apple was discovered in the garden of The Hall, Toleshunt D'Arcy, near Colchester, and many old trees are still existing in that neighbourhood. It was always known by the name of D'Arcy Spice, or simply Spice Apple, till 1848, when Mr. John Harris, a nurseryman at Broomfield, near Chelmsford, propagated it from grafts taken from one of these old trees, and sold it under the name of Baddow Pippin. A few years later Mr. Rivers, of Sawbridgeworth, put it in his catalogue as Spring Ribston.

DARLING PIPPIN.—Fruit, of medium size; oblato-conical. Skin, bright lemon yellow, thickly set with small embedded pearly specks. Eye, small, and placed in a shallow basin, surrounded with prominent plaits. Stalk, short and slender, not deeply inserted. Flesh, yellowish, firm, crisp, juicy, and sugary, with a pleasant sub-acid flavour.

A dessert apple of good quality; in use from November to January.

This is one of our old English varieties. It is mentioned by Rea in 1665, who

calls it "a large gold yellow apple, of an excellent, quick, something sharp taste, and bears well." It is also noticed by Ray as "Pomum delicatulum Cestriæ."

David T. Fish. See *Warner's King*.

DEANS' CODLIN.—Fruit, very large, three inches and a quarter wide, and three inches and three-quarters high; conical or oblong, with prominent ribs on the sides, which extend to the apex, and form corresponding ridges round the eye. Skin, clear, deep yellow, dotted with large russet dots. Eye, closed, with somewhat erect segments, set in a deep and furrowed basin. Stamens, median, inclining to marginal; tube, deep, funnel-shaped. Stalk, three-quarters of an inch long, rather slender for the size of the fruit, inserted in a deep cavity. Flesh, yellowish, tender, and pleasantly flavoured. Cells, wide open, Codlin-like, elliptical; abaxile.

A first-rate kitchen apple; in use from November till February. This was introduced by Mr. W. Deans, a nurseryman at Jedburgh, N.B.

Delaware. See *Trumpington*.

DE NEIGE (*Fameuse; La Fameuse*).—Fruit, about the medium size, two inches and a half broad, and two inches high; roundish, sometimes oblate. Skin, tender, smooth, and shining, of a beautiful pale waxen yellow colour, tinged with pale red, on the shaded side, but covered with deeper red on the side next the sun. Eye, small, half-open, with short segments, reflexed at the tips, and set in a narrow, shallow, and puckered basin. Stamens, marginal; tube, deep, conical. Stalk, half an inch long, inserted in a round and pretty deep cavity. Flesh, pure white, remarkably tender and delicate, sweet, and pleasantly flavoured. Cells, obovate; axile.

A very beautiful and handsome apple, but not of great merit. It is suitable for dessert use, and is in perfection from November to January.

The tree is of a small habit of growth, hardy, and bears well; but in some soils it is liable to canker.

This variety is supposed to be of Canadian origin, and was introduced to this country by a Mr. Barclay, of Brompton, near London. It is grown very extensively in Canada, and is very highly appreciated. The name of Pomme de Neige has been applied to several very distinct varieties, and it can be traced back as far as the beginning of the seventeenth century; but the variety to which it was then applied, and which appears to have been a sort of early White Codlin, has long since disappeared, and any attempt to identify it must be mere conjecture.

Deux Ans of Kent. See *Graham*.

DEVONSHIRE BUCKLAND (*Dredge's White Lily; Pile's Victoria; White Lily; Lily Buckland*).—Fruit, above medium size; roundish, and flattened, angular on the sides. Skin, waxen yellow, strewed with minute russet dots. Eye, open, with erect segments, reflexed at the tips. Stamens, basal; tube, conical. Stalk, deeply

inserted. Flesh, yellow, crisp, very juicy, brisk, sweet, and perfumed. Cells, round; axile.

A very good and useful apple, either for culinary or dessert use; in season from October to February.

DEVONSHIRE QUARRENDEN (*Quarrington; Red Quarringden; Sack Apple*).—Fruit, rather below medium size; oblate, and sometimes a little angular in its outline. Skin, smooth and shining, entirely covered with deep purplish red, except where it is shaded by a leaf or twig, and then it is of a delicate pale green, presenting a clear and well-defined outline of the object which shades it. Eye, quite closed, with very long tomentose segments, and placed in an undulating and shallow basin, which is sometimes knobbed, and generally lined with thick wool. Stamens, marginal; tube, long, funnel-shaped. Stalk, about three-quarters of an inch long, fleshy at the insertion, deeply set in a round and funnel-shaped cavity. Flesh, white, frequently stained with red, crisp, brisk, and very juicy, with a rich vinous and refreshing flavour. Cells, ovate; axile, slit.

A very valuable and first-rate dessert apple. It ripens on the tree the first week in August, and lasts till the end of September. It is one of the earliest summer dessert apples, and at that season is particularly relished for its fine, cooling, and refreshing vinous juice.

The tree attains a considerable size; it is particularly hardy, and a most prolific bearer. It succeeds well in almost every soil and situation, and is admirably adapted for orchard planting. In almost every latitude of Great Britain, from Devonshire to the Moray Frith, I have observed it in perfect health and luxuriance, producing an abundance of well-ripened fruit, which, though not so large, nor so early in the northern parts, still possessing the same richness of flavour as in the south.

This is supposed to be a very old variety. The earliest record I can find of Devonshire Quarrenden is in "The Compleat Planter and Cyderist," published in 1690. In 1693 it is mentioned by Ray; and except by Mortimer, it is not noticed by any subsequent writer till within a very recent period. It seems to have been unknown to Switzer, Langley, and Miller; nor do I find that it was grown in any of the London nurseries before the beginning of the present century. The only early catalogue in which I find it is that of Miller & Sweet, of Bristol, in 1790.

DEVONSHIRE QUEEN.—Fruit, medium sized; roundish ovate, with prominent angles on the sides, which extend to the eye, where they form prominent ridges. Skin, entirely covered with deep, rich crimson, which is marked and streaked with a deeper shade of the same colour; but where shaded there is a slight patch of yellow. The whole surface is shining as if varnished. Eye, closed and deeply sunk. Stamens, marginal; tube, long, funnel-shaped. Stalk, half an inch long, slender, deeply inserted. Flesh, yellowish, white in the centre; but under the skin it is deeply tinged with red, and this extends sometimes to the core; soft and tender, with a strong aromatic and pleasantly acid flavour. Cells, roundish ovate; abaxile.

A very beautiful apple of good quality, ripe in the beginning of October, and which must be eaten as soon as ripe.

Ditton Nonpareil. See *Braddick's Nonpareil.*

DOCTOR HARE'S.—Fruit, medium sized, two inches and three-quarters in diameter; roundish, inclining to ovate, even in its outline. Skin, deep bright grass green where shaded, but where exposed to the sun it is brownish red, which is marked with broken streaks of bright red, and here and there over the surface are patches of rough scaly russet. Eye, set in a narrow, round, and plaited basin, with connivent segments. Stamens, basal; tube, conical, rather wide. Flesh, with a greenish tinge, firm, crisp, with a brisk acidity and agreeable flavour. Cells, closed, obovate; axile, closed.

An excellent cooking apple, which is a long keeper, even up till May. This is a Herefordshire apple.

DOCTOR HARVEY (*Harvey Apple*).—Fruit, large, three inches wide, and about the same in height; ovate and somewhat angular. Skin, greenish yellow, dotted with green and white specks, but becoming quite yellow at maturity; round the crown it is marked with lines of russet. Eye, small, with short connivent segments, very slightly depressed, and surrounded with several prominent knobbed plaits. Stamens, marginal; tube, long, funnel-shaped. Stalk, short and slender, inserted in a deep, uneven cavity. Flesh, firm, white, crisp, juicy, pleasantly acid, and perfumed. Cells, obovate; axile, slit.

A culinary apple of first-rate quality, well known in Norfolk. It is in use from October till January. The tree is a large grower, hardy, and a great bearer.

Lindley says, "When baked in an oven which is not too hot, these apples are most excellent; they become sugary, and will keep a week or ten days, furnishing for the dessert a highly flavoured sweetmeat."

This is one of the oldest English apples. It is first mentioned by Parkinson as "a faire greate goodly apple; and very well rellished." Ralph Austen calls it "a very choice fruit, and the trees beare well." According to Ray it is named in honour of Dr. Gabriel Harvey, of Cambridge: "Pomum Harveianum ab inventore Gabriele Harveio Doctore nomen sortitum Cantabrigiæ suæ deliciæ."

I learn from Houghton's *Husbandry and Trade Improved* that Dr. Harvey was master of Trinity Hall, and that about the year 1630 he left, by will, an estate to mend the road from Cambridge towards London, six miles to Fulmer (Foulmire).

DOCTOR HOGG.—Fruit, above medium size, three inches wide, and two inches and a half high; ovate or conical, prominently ribbed, and with bold ridges round the eye. Skin, when ripe, rich golden yellow with a pale red cheek, which is faintly striped with crimson on the side next the sun, here and there are small patches of russet. Eye, large and slightly open, with long erect connivent segments, set in a deep, ribbed, and plaited basin. Stamens, median; tube, conical or funnel-shaped. Stalk, an inch or more long, deeply inserted in a wide, irregular cavity. Flesh, white, very tender and juicy, sweet and briskly flavoured. Cells, obovate; abaxile.

An excellent culinary apple, and also good for dessert use; it is in season from November till February.

This was raised by Mr. Sidney Ford, gardener to W. E. Hubbard, Esq., of Leonard's Lee, near Horsham, and was awarded a First-class Certificate by the Royal Horticultural Society, December 17th, 1878, on the recommendation of Sir C. W. Strickland, Bart., to whom it was referred to test its cooking properties. His report was—"Doctor Hogg is very like the White Calville, probably a seedling from it. It melts perfectly, does not fall at all, is juicy, slightly acid, very rich and sugary, with a delicate aroma. It is a first-rate baking apple."†

DOG'S SNOUT.—Fruit, medium sized, two inches and three-quarters long, and the same broad; oblong, narrowing towards the crown, with prominent angles on the sides, which terminate at the apex in bold ridges; the base of the fruit is flattened, and the crown narrow. Skin, smooth and greasy to the feel, of a pale yellowish green, except on the side next the sun, where there is a faint blush of pale crimson marked with several broken stripes of dark bright crimson, the whole surface strewed with distinct russety dots. Eye, small and closed, placed in a shallow, puckered, and angular basin. Stalk, over an inch long, very slender, inserted in a deep and narrow basin, with a swelling of the flesh on one side of it, and from which issue ramifications of russet which extend over the base of the fruit. Flesh, greenish white, tender, and marrow-like, agreeably acid, and pleasantly flavoured.

A culinary apple; in use during December and January, but only of second-rate quality.

I received this some years ago from Mr. W. Barratt, of Wakefield. It is somewhat like the Keswick Codlin, but with a much longer stalk.

DOMINO.—Fruit, large, nearly three inches and a quarter wide, and about three and a half high; somewhat cylindrical or blunt conical in shape, with five prominent ribs, one larger than the others, which makes the fruit larger on one side of the axis, and consequently if measured through that diameter it is as wide as it is high. Skin, of an uniform greenish yellow when ripe, and pale grass green before it ripens, covered with distinct russet dots, and no colour. Eye, closed, set in a deep angular and irregular basin. Stamens, median; tube, long, conical, inclining to funnel-shape. Stalk, half an inch long, inserted by the side of a fleshy protuberance, which is generally well developed. Flesh, yellowish white, soft, and juicy, with a mild acidity. Cells, elliptical, abaxile, Codlin-like.

This is a very useful apple, grown in the orchards of Nottinghamshire, about Southwell. It belongs to the same class as Lord Suffield, Golden Spire, and such early bearing and prolific culinary apples. It ripens in September, and, like Lord Suffield, is soon past. It generally decays about the beginning of October.

DOWNTON NONPAREIL.—Fruit, small, two inches and a quarter wide, and an inch and three-quarters high; oblate, even and regular in its outline. Skin, greenish yellow, covered with patches of russet, especially over the crown and in the basin of the eye. Eye, small, with erect convergent segments, set in a wide and shallow depression.

Stamens, marginal; tube, conical. Stalk, half an inch long, slender, set in a shallow cavity. Flesh, yellowish, crisp, juicy, sweet, and briskly flavoured. Cells, ovate; axile.

A dessert apple of the first quality; in use from December to April.

This is one of the seedlings raised by Mr. T. A. Knight, President of the Horticultural Society of London.

DOWNTON PIPPIN.—Fruit, small, somewhat cylindrical, and flattened at the ends, bearing a resemblance to the Golden Pippin. Skin, smooth, of a fine lemon yellow colour, and with a slight tinge of red next the sun, marked with a few traces of delicate russet, and strewed with numerous pale brown dots. Eye, large, and quite open, with long, flat, pointed segments, set in a wide, flat, and shallow basin. Stamens, marginal or median; tube, short, funnel-shaped. Stalk, slender, half an inch long, and inserted in a shallow cavity, which is lined with a delicate russet. Flesh, yellowish white, delicate, firm, crisp, and juicy, with a rich, brisk, vinous, and somewhat aromatic flavour. Cells, obovate; axile, slit.

A dessert apple of first-rate quality, resembling the Golden Pippin both in size, shape, and colour, as well as flavour. It is in use from November to January.

The tree is a strong, healthy, and vigorous grower, a most abundant bearer, and attains about the middle size. It may be grown as an open dwarf, and is well suited for espaliers. The fruit is also valuable for the cider it produces, the specific gravity of the juice being 1080.

This excellent variety was raised by Thomas Andrew Knight, Esq., of Downton Castle, from the seed of the Isle of Wight Orange Pippin, impregnated with the pollen of the Golden Pippin, and the original tree is still in existence at Wormsley Grange, Herefordshire. My friend the Rev. C. H. Bulmer, Rector of Credenhill, near Hereford, informs me that mice have a great fondness for this apple, and will eat it with avidity.

DRAP D'OR (*Bay Apple; Early Summer Pippin*).—Fruit, rather large; roundish, narrowing towards the eye, where it is ribbed. Skin, smooth and shining, of a fine pale yellow colour intermixed with a greenish tinge, which is disposed in faint stripes, extending from the base to the apex on the shaded side, but of a clearer and deeper yellow on the side next the sun, the whole marked with patches of delicate, dark brown russet, and strewed with numerous russety dots; sometimes there is a faint tinge of red on the side next the sun. Eye, small and closed, with acuminate segments, which are covered with white tomentum, and set in a wide, deep, irregular, and plaited basin. Stalk, very short, and somewhat fleshy, inserted in a wide, rather shallow, and smooth cavity. Flesh, yellowish, white, tender, crisp, and juicy, with a brisk, vinous, and sugary flavour.

A pretty good apple of second-rate quality, more suitable for culinary purposes than the dessert. It is in use from October to Christmas.

The tree is a healthy and free grower, attaining about the middle

size, and is a free and early bearer, being generally well set with fruit buds. It requires a rich soil and warm situation.

There is another apple totally different from this to which the name of Drap d'Or is applied. See *Fenouillet Jaune.*

Dredge's Beauty of Wilts. See *Harvey's Pippin.*

DREDGE'S FAME.—Fruit, medium sized, two inches and three-quarters wide, and two inches and a half high; round, inclining to ovate, obtusely angular. Skin, smooth, dark green all over, but with a few broken streaks of crimson on the side next the sun; as it ripens it assumes a yellowish tinge. Eye, partially open, with erect convergent segments, which incline to divergent, set in a narrow and shallow saucer-like basin. Stamens, marginal; tube, funnel-shaped. Stalk, about three-quarters of an inch long, slender, inserted in a pretty deep cavity. Flesh, greenish, tender, crisp, very juicy, sweet, and with a fine aroma. Cells, obovate; axile, closed.

This is a valuable and very excellent apple, suitable either for dessert use or culinary purposes. It is in use from December to March. In a letter to Mr. Forsyth, Mr. Dredge says, "This is the best apple yet known; in eating from Easter till Midsummer—most excellent."

The tree is hardy, a vigorous grower, an early and abundant bearer, but according to Rogers, liable to be attacked by the woolly aphis; still, I have never found it more susceptible of that disease than most other varieties.

DREDGE'S QUEEN CHARLOTTE.—Fruit, medium sized, two inches and three-quarters wide, and about the same in height; roundish, inclining to ovate, with prominent ribs, which terminate in knobs round the eye; it is generally higher on one side of the eye than the other. Skin, when quite ripe, greenish yellow on the shaded side, but on the side next the sun it is entirely covered with brilliant crimson; the surface has patches of russet and large russet dots, like freckles. Eye, closed, with broad convergent segments, deeply set in an uneven basin. Stamens, median; tube, short, funnel-shaped. Stalk, long, stout, and curved, inserted in a deep cavity. Flesh, tender, juicy, sweet, and of good flavour. Cells, roundish obovate; axile.

A showy, long-keeping, handsome apple, which lasts well till March.

I am indebted to Mr. George Bunyard, nurseryman, of Maidstone, for a knowledge of this old and useful apple.

There are several other varieties mentioned by Forsyth as *seedlings* of Dredge's, which I have not met with, as Dredge's Russet and Dredge's Seedling. I had in my collection Dredge's Emperor and Lord Nelson, both of which are grown in the West of England, but I have not had an opportunity of seeing the fruit. It is, however, a question whether these are really seedlings of Dredge's or not; there are several varieties to which he affixed his name which have been ascertained to be identical with others that existed before his time, such as Dredge's White Lily, which is synonymous with Devonshire Buckland, and Dredge's Beauty of Wilts, which is the same as Harvey's Pippin.

Dredge's White Lily. See *Devonshire Buckland.*

Duc d'Arsell. See *Nonpareil.*

DUCHESS'S FAVOURITE (*Duchess of Gloucester; Scarlet Incomparable*).—Fruit, rather below medium size, two inches and a half wide, and two inches and an eighth high; roundish, bluntly angular, and undulating round the crown. Skin, covered with brilliant red, which extends over the whole surface except where shaded, and there it is yellow; the base is covered with ramifications of russet. Eye, open, with short erect segments, which are reflexed at the tips, and set in a wide plaited basin. Stamens, median; tube, funnel-shaped. Stalk, half an inch long, slender, inserted in a moderately deep cavity. Flesh, yellowish, tender, juicy, sweet, and highly flavoured; it is frequently stained with red, like the flesh of Sops-in-wine. Cells, open, roundish obovate; axile.

A beautiful and very excellent dessert apple; in use from November to Christmas. It is now much grown in the Kentish orchards for the London markets.

This was raised by Mr. Cree, a nurseryman at Addlestone, who named it in reference to the favour with which it was received by the Duchess of York.

Duchess of Gloucester. See *Duchess's Favourite.*

DUCHESS OF OLDENBURG (*Borowitsky; Charlamowiski*).—Fruit, large, about three inches and a quarter wide, and two inches and a half high; round, and sometimes prominently ribbed on the sides and round the eye. Skin, smooth, greenish yellow on the shaded side, and streaked with broken patches of fine bright red on the side next the sun, sometimes assuming a beautiful dark crimson cheek; it is covered all over with numerous russety dots, particularly round the eye, where they are large, dark, and rough. Eye, large and closed, with long broad connivent segments, placed in a deep and angular basin. Stamens, basal; tube, funnel-shaped. Stalk, long and slender, deeply inserted in a narrow and angular cavity. Flesh, yellowish white, firm, crisp, and very juicy, with a pleasant, brisk, and refreshing flavour. Cells, ovate; axile.

An excellent early culinary or dessert apple of the first quality; ripe in the middle of August, and continues in use till the end of September. The tree is hardy, a free grower, and an excellent bearer.

This variety is of Russian origin.

Duck's Bill. See *Winter Pearmain.*

DUKE OF BEDFORD.—Fruit, large; three inches and a quarter wide, and the same high; roundish, with prominent obtuse angles; quite uneven in shape, and with distinct ridges round the crown. Skin, bright dark green, with grey russet dots on the shaded side, and with a dull red cheek on the side which is next the sun, and which is marked with broken streaks. Eye, closed, with broad, flat, convergent segments, set in a wide, deep, and uneven basin. Stamens, basal;

tube, conical. Stalk, very short, with a large fleshy swelling on one side. Flesh, greenish, very firm and tender, very juicy, and with an agreeable acidity. Cells, obovate; axile.

A first-rate kitchen apple; in fine condition at Christmas, and will keep till February.

DUKE OF DEVONSHIRE.—Fruit, medium sized, roundish ovate. Skin, of uniform lemon yellow colour, with a dull red cheek; the surface veined with russet. Eye, large and open, set in a wide and deep basin. Stalk, very short. Flesh, yellowish, crisp, juicy, rich, and sweet, with a fine aroma.

An excellent dessert apple; in use from February till May.

DUKE OF GLOUCESTER.—Fruit, medium size; three inches wide, and two and a half high; round, with obtuse angles, which extend to the crown, forming blunt ridges. Skin, of an uniform yellowish green, strewed with russet dots. Eye, open or half open, with erect segments, which are reflexed at the tips and set in a round even basin. Stamens, median; tube, funnel-shaped. Stalk, very short, inserted in a deep wide cavity. Flesh, tender, crisp, juicy, briskly-acid. Cells, ovate; axile.

A culinary apple; in use in December.

DUMELOW'S SEEDLING (*Dumelow's Crab; Normanton Wonder; Wellington*).—Fruit, large, roundish, and flattened. Skin, pale yellow, strewed with large russet points, with a tinge of pale red on the side next the sun, which is sometimes almost entirely covered with a bright red cheek. Eye, large and open, with broad, reflexed segments, set in an irregular, uneven, and pretty deep basin. Stamens, basal; tube, conical or funnel-shaped. Stalk, half an inch long, deeply inserted in a narrow and funnel-shaped cavity, which is lined with russet. Flesh, yellowish white, firm, crisp, brisk, and very juicy, with a slight aromatic flavour. Cells, obovate; axile or abaxile.

One of the most valuable culinary apples; it is in use from November to March. The tree is one of the strongest and most vigorous growers, very hardy, and an excellent bearer. The young shoots, which are long and stout, are thickly covered with large greyish white dots, which readily distinguish this variety from almost every other.

This excellent apple was raised by a person of the name of Dumeller (pronounced *Dumelow*), a farmer at Shakerstone, a village in Leicestershire, six miles from Ashby-de-la-Zouch, and is extensively cultivated in that and the adjoining counties under the name of Dumelow's Crab. It was first introduced to the neighbourhood of London by Mr. Richard Williams, of the Turnham Green Nursery, who received it from Gopsal Hall, the seat of Earl Howe, and presented specimens of the fruit to the Horticultural Society in 1820. It was with him that the name of Wellington Apple originated, and by which it is now generally known in the London markets.

DUNDEE.—Fruit, small, two inches and a quarter wide, by two

inches high; oblate, very much like a Scarlet Nonpareil in shape. Skin, entirely covered with russet. Eye, closed, with broad erect segments, which are spreading at the tips, and set in a shallow plaited basin. Stamens, median; tube, funnel-shaped. Flesh, greenish, firm, crisp, very juicy, with a pleasant, but not a high flavour. Cells, obovate; axile, closed.

A second-rate dessert apple; in use during December and January, but, like all russets, very liable to shrivel.

Dundee. See *Golden Reinette.*

DUNGAY.—Fruit, medium sized, two inches and three-quarters wide by two and a half high; roundish ovate, even and symmetrical in its outline. Skin, bright deep crimson where exposed to the sun, extending over two-thirds of the surface, but lemon-yellow marked with broken pale streaks of red where shaded. Eye, closed, with broad, flat, convergent segments, set in a wide plaited basin. Stamens, marginal; tube, funnel-shaped. Stalk, an inch long, slender, generally obliquely inserted by the side of a fleshy swelling in a greenish russet-lined cavity. Flesh, yellowish, tender, juicy, and of good flavour. Cells, roundish obovate; axile.

An excellent cooking apple, in use up till Christmas.

I received this from Mr. L. Killick, of Langley, near Maidstone.

DUTCH CODLIN (*Chalmers' Large; Glory of the West*).—Fruit, very large, irregularly conical or oblong, with a contraction or waist near the eye, and prominent ribs extending from the base to the eye. Skin, pale greenish yellow, slightly tinged with orange, or pale red next the sun. Stalk, an inch long, set in an angular cavity, and thick. Eye, small, and closed, with erect segments, set in a deep angular basin. Stamens, marginal; tube, conical. Flesh, white, firm, pleasantly sub-acid.

A good bearer, and one of the best kitchen apples. August to September.

DUTCH MIGNONNE (*Christ's Golden Reinette; Copmanthorpe Crab; Reinette de Caux; Stettin Pippin*).—Fruit, rather large; roundish, and handsome, narrowing a little towards the eye, where it is sometimes slightly ribbed. Skin, dull greenish yellow, marked all over with broken streaks of pale red and crimson, with traces of russet, and numerous russety dots, which are thickest round the eye. Eye, small and closed, with short and pointed segments, placed in a deep and narrow basin. Stamens, marginal; tube, conical. Stalk, an inch long, inserted in a round and deep cavity, which, with a portion of the base, is lined with rough russet. Flesh, yellow, firm, crisp, very juicy, rich, sweet, and aromatic. Cells, open, obovate; axile.

A very valuable and delicious dessert apple; in use from December to April.

The tree is hardy, a vigorous grower, and a very abundant bearer.

It attains about the middle size when fully grown. The shoots are thickly set with fruit spurs. It is well adapted for dwarf or espalier training, and for these purposes succeeds well on the paradise stock.

DYMOCK RED.—Fruit, below medium size, two inches and a half wide, by two inches high; roundish or oblate, even. Skin, entirely covered with dark mahogany red, with streaks of bright pale crimson on the side next the sun, and somewhat paler, though of the same colour, on the shaded side; the whole surface is strewed with distinct russet dots and mottled with patches and ramifications of cinnamon-coloured russet. Eye, set in a shallow, roughly plaited basin, with segments that are either divergent or connivent; when the former, they reflex like those of Court-pendû-plat, and when the latter, they touch each other by their edges and close the eye. Stamens, basal; tube, funnel-shaped. Stalk, very short, often a mere knob, placed in a very narrow and shallow cavity. Flesh, yellowish, soft, and tender, slightly sweet, and with a pleasant acidity; occasionally it is tinged with red. Cells, ovate; axile, closed.

Earl of Yarmouth's Pearmain. See *Oxnead Pearmain*.

EARLY ALMOND (*White Codlin*).—Fruit, very large, three inches and a half in diameter, and three inches high; conical, with very prominent angles on the sides, which extend to the apex, where they form bold and acute ridges, terminating in the basin of the eye. Skin, of an uniform greenish yellow, which changes to a fine lemon yellow when fully ripe, and here and there a large patch of green between the ribs near the stalk. Eye, half open, with long acuminate bright green and woolly segments, set in a rather deep and angular basin. Stalk, short and slender, imbedded in a very deep, round, and funnel-shaped cavity. Flesh, quite white, exceedingly tender and marrow-like, with a mild and agreeable acidity.

A remarkably fine culinary apple; in use from the beginning of August, and lasting throughout the month. It is one of the largest and best culinary apples I know.

The Early Almond is cultivated in the Essex and Berkshire orchards.

Early Bough. See *Large Yellow Bough*.

Early Crofton. See *Irish Peach*.

EARLY HARVEST (*Early French Reinette; July Pippin; Prince's Harvest; Prince's Early Harvest; Large Early; July Early Pippin; Yellow Harvest; Large White Juneating; Tart Bough; Prince's Yellow Harvest; July Early Pippin; Pomme d'Été, of Canada*).—Fruit of medium size, two inches and three-quarters wide, and two inches and a quarter high; round. Skin, smooth and shining, pale yellowish green at first, but changing to clear pale waxen yellow as it ripens, with a faint blush of red next the sun, and set with imbedded white specks, particularly round the eye. Eye, small and slightly

closed, set in a round and shallow basin. Stamens, marginal or median; tube, conical or funnel-shaped. Stalk, half an inch long, inserted in a rather shallow, somewhat russety cavity. Flesh, white, tender, crisp, and juicy, with a quick and pleasant sub-acid flavour. Cells, obovate; axile, open.

An estimable and refreshing early dessert apple, of the first quality; ripe in the end of July and the beginning of August.

The tree is a healthy and free, though not a vigorous grower, and an abundant bearer. It is well adapted for dwarf or espalier training when grown on the paradise stock, and ought to find a place in every collection, however small.

Though of American origin, this variety succeeds to perfection in this country, a qualification which few of the American apples possess.

EARLY JOE.—Fruit, below medium size, two inches and a quarter wide, and nearly an inch and three-quarters high; roundish, or sometimes quite oblate, slightly angular, particularly round the crown. Skin, smooth and shining, almost entirely covered with thin bright red, with darker clouds of the same colour next the sun; on the shaded side it is a rich clear waxen yellow, tinged with red. Eye, quite closed, with leaf-like segments, set in a flat puckered basin. Stalk, three-quarters of an inch long, inserted in a deep narrow cavity. Flesh, yellowish, very tender, juicy, with a delicate and pleasant flavour.

A pretty dessert apple; ripe in the end of August and beginning of September. In shape and size, as well as colour, it considerably resembles the Devonshire Quarrenden, but the colour is much paler and brighter than in that variety.

An American apple said to have been raised in Ontario County, New York; but some think it is a native of Connecticut.

EARLY JULYAN (*Early Julien; Fair Lady* in Kent).—Fruit, of medium size, two inches and three-quarters wide, and two inches and a quarter high; roundish, slightly flattened, and prominently ribbed from the eye downwards to the base. Skin, smooth, pale yellow, with an orange tinge next the sun, strewed all over with minute dots and a few whitish specks. Eye, closed, with broad segments, and set in a deep, irregular, and angular basin. Stamens, marginal or median; tube, conical or funnel-shaped. Stalk, short, not extending beyond the base, and inserted in a deep and angular cavity. Flesh, yellowish white, crisp, very juicy, and with a brisk, pleasant, and balsamic flavour. Cells, open or closed, ovate, round or oblate.

An excellent early dessert or culinary apple, of first-rate quality; ripe in the second week of August. It might with propriety be called the Summer Hawthornden, as it equals that esteemed old variety in all its properties.

The tree is healthy and hardy, but not a large grower. It is, however, a good bearer, though not so much so as the Hawthornden, and is well adapted for growing as a dwarf.

Early Julien, or more properly Early Julyan, is so named from the fruit ripening in July before the change of the Calendar. It now ripens very early in August, and in 1877, in the Weald of Sussex, I gathered it on the 2nd of August. It is said to be of Scottish origin, but I cannot ascertain where or when it was first discovered. It is not mentioned by Gibson, nor is it in the catalogue of Leslie and Anderson, of Edinburgh, or any of the Scotch nurserymen of the last century. It was first introduced to the South by the late Mr. Hugh Ronalds, of Brentford.

Early Margaret. See *Margaret*.

EARLY NONPAREIL (*Hicks' Fancy; New Nonpareil; Stagg's Nonpareil*).—Fruit, small, roundish, narrowing towards the eye, where it is ribbed. Skin, greenish yellow, changing to deep yellow as it attains maturity, russety, and spotted with grey russet dots. Eye, closed or half open, set in a narrow and ribbed basin. Stamens, marginal; tube, conical or funnel-shaped. Stalk, half an inch to three-quarters long, set in a narrow round cavity. Flesh, yellowish white, crisp, juicy, brisk, and aromatic. Cells, obovate; axile.

This is a very nice tender-fleshed dessert apple, and very juicy; in use from October to December.

This was called Hicks' Fancy by Kirke, the nurseryman at Brompton, who altered the name of an old variety for no other reason than that a friend of his, who was keeper of the Guildhall, of London, preferred it to any other apple. This Kirke told me himself.

EARLY RED CALVILLE (*Calville Rouge Précoce*).—Fruit, below medium size, two inches and a half wide, and two inches and a quarter high; roundish, smooth, and even in outline. Skin, very highly coloured, being of a brilliant crimson all over, and sprinkled with large fawn-coloured russet dots. Eye, half open, with somewhat divergent segments, set in a shallow, narrow, and neat saucer-like basin. Stamens, marginal; tube, deep, funnel-shaped. Stalk, half an inch long, straight, inserted in a shallow cavity. Flesh, tender, pleasantly acid, but not highly flavoured. Cells, obovate; axile, closed.

A very ornamental apple, whose greatest recommendation is the brilliancy of its colour. It is in use in October and November.

Early Red Juneating. See *Margaret*.

Early Red Margaret. See *Margaret*.

EARLY SPICE.—Fruit, of medium size, two inches and three-quarters wide, and two inches and a quarter high; roundish, and somewhat angular. Skin, smooth, of an uniform pale yellow or straw colour, and thinly strewed with greenish dots. Eye, small and open, with long reflexed segments, and set in a small basin. Stalk, three-quarters of an inch long, deeply inserted in a rather angular cavity, which is thickly lined with russet. Flesh, white, tender, and very juicy, with a pleasant, refreshing, and sub-acid flavour.

An excellent early culinary apple, which is well suited for baking,

and is also good as an eating apple. It is ripe in the first week of August, but soon becomes woolly after being gathered.

Early Striped Juneating. See *Margaret.*

Early Summer Pippin. See *Drap d'Or.*

EARLY WAX.—Fruit, below medium size, two inches wide, and two inches and a half high; oblong, and somewhat ribbed, particularly at the base. Skin, thick and membranous, of an uniform waxen yellow colour. Eye, partially open, with long reflexed segments, and set in a moderately deep basin. Stalk, long and slender, inserted in a deep and angular cavity, from which issue prominent ribs. Flesh, yellowish white, tender and soft, with a sweet and abundant juice.

A dessert apple of ordinary merit, valuable only for its earliness, as it ripens in the first week of August, but does not keep any time.

Easter Pippin. See *Winter Greening.*

ECKLINVILLE.—Fruit, large, three inches and a half wide, and two inches and a half high; roundish and flattened, even in its outline, and slightly angular round the eye. Skin, bright, rather deep lemon colour, with a tinge of green, strewed, but not thickly, with large russet dots, and with a crimson blush on the side exposed to the sun. Eye, large, with closed segments, deeply set in an angular basin. Stamens, median; tube, conical. Stalk, half an inch long, slender, not protruding beyond the flat base of the fruit. Flesh, white, tender, and fine grained, with a brisk acidulous flavour. Cells, ovate; abaxile.

This is a handsome and excellent culinary apple; in use from October to Christmas. The tree is a great bearer.

The tree was raised at Ecklinville, four miles from Portaferry, and eighteen from Belfast, by a Scotch gardener of the name of Logan, about the beginning of this century, and it is now extensively grown in Ireland and the south of Scotland.

EDINBURGH CLUSTER (*Sir Walter Blackett's*).—Fruit, below medium size, two inches and a half wide, and two and a quarter high; roundish or roundish ovate, obtusely angular, and rather ribbed round the eye. Skin, pale lemon yellow, very much dotted with pale brown russet and patches of the same, particularly round the base, and with a faint orange tinge next the sun. Eye, closed, with broad, erect segments, which are reflexed at the tips, set in a wide and plaited basin. Stamens, median; tube, funnel-shaped. Stalk, short and slender, set in a narrow cavity, from which branch out lines of rough russet. Flesh, white, tender, juicy, and sub-acid, with a peculiar aroma. Cells, obovate; axile, slit.

A second-rate dessert apple in the southern parts of the country, but of better quality in the north, and especially in the Border counties. November to January.

Edmonton Aromatic. See *Kerry Pippin.*

EDMUND JUPP.—Fruit, rather below medium size, roundish ovate, even and regular. Skin, smooth, yellow, sometimes with an orange tinge next the sun, strewed with a few russet spots. Eye, closed, with segments reflexed at the tips, open, set in a narrow plaited basin. Stamens, marginal; tube, conical. Stalk, slender, very short. Flesh, yellowish, tender, juicy, and with a brisk flavour. Cells, ob-ovate; axile.

An excellent culinary apple; from September till December. The tree is a great bearer.

A Sussex apple, grown about Horsham.

EGGLETON STYRE.—Fruit, small, two inches and a quarter wide, and two inches high; roundish, and obtusely ribbed. Skin, rich yellow, orange next the sun, and covered with patches and tracings of russet. Eye, open, with reflexed segments, set in an even basin. Stamens, median; tube, short, funnel-shaped. Stalk, half an inch long, slender, deeply inserted in a round cavity, which is lined with russet, which branches out over the base. Flesh, yellowish, tender, juicy, sweet, and slightly acid. Cells, round; axile.

A Herefordshire cider apple, which was raised by Mr. William Hill, of Lower Eggleton, near Ledbury, and the tree first bore fruit in the year 1847.

ELDON PIPPIN.—Fruit, small, two inches and a quarter wide, and two inches high; round, and somewhat oblate and angular, prominently ribbed round the eye. Skin, yellow on the shaded side, but almost entirely covered with thin crimson, which is streaked with darker crimson on the side next the sun. Eye, closed, and deeply set in a ribbed and irregular basin. Stamens, median; tube, conical or rather cup-shaped. Stalk, very short, set in a deep cavity, lined with russet, which extends over the base of the fruit. Flesh, yellowish or greenish yellow, very juicy, sweet, and richly flavoured, with a fine aroma. Cells, round; axile, slit.

A very excellent dessert apple; in use from December till April.

Elizabeth. See *Golden Reinette.*

EMBROIDERED PIPPIN.—Fruit, below medium size, two inches and a half wide, and two inches high; roundish oblate, with obtuse ribs, which extend from the base to the apex, where they terminate in prominent ridges. Skin, green on the shaded side, with a few broken streaks of pale red, but on the side next the sun it is much streaked with rather bright crimson, sprinkled with large russet dots. Eye, open, with reflexed acute segments, set in a deep and plaited basin. Stamens, median; tube, conical. Stalk, short and stout, deeply inserted in an angular ribbed cavity. Flesh, greenish, crisp, and juicy, with a brisk acidity. Cells, round; axile.

This is the Embroidered Pippin of the Horticultural Society, but is different from Fenouillet Jaune. It is a second-rate dessert apple; in use from December till January.

EMPEROR ALEXANDER (*Aporta; Russian Emperor*).—Fruit, sometimes very large; ovate, even and regular in its outline. Skin, smooth, greenish yellow with a few streaks of red on the shaded side, and orange streaked with bright red next the sun, the whole strewed with numerous russety dots. Eye, open or half open, with broad, erect segments, set in a deep, even, and slightly ribbed basin. Stamens, median or basal; tube, conical or funnel-shaped. Stalk, an inch or more in length, inserted in a deep, round, and even cavity, which is lined with russet. Flesh, yellowish white, tender, crisp, juicy, and sugary, with a pleasant and slightly aromatic flavour. Cells, ovate; axile.

A beautiful and valuable apple, both as regards its size and quality. It is more adapted for culinary than dessert use, but is also desirable for the latter were it only on account of its noble appearance at the table. It is in use from September to December.

The tree is a strong and vigorous grower, producing long stout shoots; is perfectly hardy and a good bearer.

This apple was introduced to England by Mr. Lee, nurseryman, of Hammersmith, in 1817, and was exhibited by him at the London Horticultural Society, the specimen produced being five inches and a half in diameter, four inches deep, sixteen inches in circumference, and weighing nineteen ounces.

ENGLISH CODLIN (*Common Codlin; Quodling*).—Fruit, large, three inches and a quarter wide, and three inches high; ovate or short conical, wide at the base, generally taller on one side of the eye than the other, and frequently with a snouted apex terminated in ridges round the eye. Skin, lemon yellow, marked with patches and broad veins of russet, especially about the apex and in the cavity of the stalk; sometimes it has a thin red cheek on the side next the sun. Eye, closed, with long, pointed segments, set on one side of the axis in a deep, angular, and furrowed basin. Stamens, basal; tube, conical. Stalk, short, quite within the deep, uneven cavity. Flesh, firm, brisk, and with a pleasant perfume. Cells, obovate; abaxile.

A fine old English cooking apple; in use from August to October.

The trees are excellent bearers, but in most orchards they are generally found unhealthy, being cankered and full of woolly aphis, which Mr. Lindley attributes to their being grown from suckers and truncheons stuck into the ground. He says—"Healthy, robust, and substantial trees are only to be obtained by grafting on stocks of the real Sour Hedge Crab; they then grow freely, erect, and form very handsome heads, yielding fruit as superior to those of our old orchards as the old and at present deteriorated Codlin is to the Crab itself." This circumstance was noticed by Worlidge two hundred years ago—"You may graft them on stocks as you do other fruit, which will accelerate and augment their bearing; but you may save that labour and trouble, if you plant the Cions, Slips, or Cuttings of them in the spring-time, a little before their budding; by which means they will prosper very well, and soon become trees; but these are more subject to the canker than those that are grafted."

This is one of our oldest English apples, and still deserving of wider cultivation than it at present has. Formerly it was an ingredient in one of the national dishes of English cookery in the form of "Codlins and cream." Ray says, "Crudum vix editur ob duritiem et aciditatem, sed coctum vel cum cremore lactis, vel cum aqua rosacea et saccharo comestum inter laudatissima fercula habetur." The name is derived from *coddle*, to parboil.

Englischer Quittenapfel. See *Lemon Pippin*.

English Golden Pearmain. See *Golden Pearmain*.

English Nonpareil. See *Nonpareil*.

English Pippin.[1] See *Golden Reinette*.

ESOPUS SPITZENBURGH (*Æsopus Spitzenberg; True Spitzenburgh*).—Fruit, large, three inches and a quarter wide, and three inches high; ovate, and regularly formed. Skin, almost entirely covered with clear bright red, and marked with fawn-coloured russety dots, except on a portion of the shaded side, where it is yellow tinged and streaked with red. Eye, small and closed, set in a moderately deep and undulating basin. Stamens, median; tube, conical. Stalk, slender, about an inch long, inserted in a wide, round, and deep cavity. Flesh, yellow, crisp, juicy, richly and briskly flavoured. Cells, ovate; axile, slit.

A most excellent dessert apple; in use from November to February.

A native of the United States, and there considered one of the best dessert apples. Along with the Newtown Pippin, it ranks as one of the most productive and profitable orchard fruits, but, like many, and indeed almost all the best American varieties, it does not attain to that perfection in this country that it does in its native soil. The tree is tender and subject to canker, and the fruit lacks that high flavour and peculiar richness which characterises the imported specimens. It was raised at Esopus, on the Hudson, where it is still grown to a large extent.

ESSEX PIPPIN.—Fruit, small; round and flattened, somewhat oblate. Skin, smooth, green at first, but becoming of a yellowish green as it ripens, and with a faint tinge of thin red where exposed to the sun. Eye, open, with long, reflexed, acuminate segments, placed in a shallow basin. Stalk, three-quarters of an inch long, slender, inserted in a round and even cavity. Flesh, yellowish, firm, and crisp, with a brisk, sugary, and rich flavour.

A dessert apple of first-rate quality, nearly allied to the Golden Pippin; it is in use from October to February.

Essex Spice. See *D'Arcy Spice*.

Eve Apple. See *Manks Codlin*.

Eve Apple. See *Margaret*.

Eve's Apple. See *Trumpington*.

Fair Lady. See *Early Julyan*.

EVARGIL.—Fruit, below medium size, two inches and a half wide,

and two inches high; oblate, even and regular in its outline. Skin, uniform deep lemon yellow, strewed with a few russet dots. Eye, open, with spreading reflexed segments, set in a rather deep, round, and even basin. Stamens, marginal; tube, funnel-shaped. Stalk, half an inch long, slender. Flesh, white, tender, juicy, but not with much flavour. Cells, obovate; axile, open.

An early autumn apple, of little value either for the dessert or culinary use.

FAIR MAID OF TAUNTON.—Fruit, small, two inches and a quarter wide, and an inch and three-quarters high; ovato-oblate, and rather irregularly formed. Skin, smooth and shining, thick and membranous, of a pale straw colour, and with a faint tinge of red on the side exposed to the sun; thickly strewed all over with small russety dots. Eye, somewhat closed, with broad, flat segments, which are reflexed at the tips, and set in a shallow and plaited basin. Stamens, basal; tube, conical. Stalk, very short, inserted in a wide cavity, which is lined with rough brown russet. Flesh, yellowish white, tender, very juicy, sweet, and, though not richly, yet pleasantly flavoured. Cells, obovate; axile, slit.

A dessert apple, but not of the first quality; in use from November to February.

FAIRY.—Fruit produced in clusters of from three to five, much in the same way as clusters of cherries; small, rather flattened at both ends, very even and regular in the outline. Skin, smooth and shining, covered with bright lively crimson, shaded with streaks of a deeper tinge, and on the unexposed side it is lemon yellow. Eye, closed, set prominently, almost level with the surface, and surrounded with plaits. Stamens, median; tube, conical. Stalk, sometimes less than a quarter of an inch long, and frequently straight, slender, and as much as an inch or more inserted in a small shallow cavity, which is russety. Flesh of a fine deep yellow, firm, crisp, very juicy, with a rich, brisk flavour, and fine delicate aroma when eaten with the skin on. Cells, obovate; axile.

A pretty little apple, which comes into use in December and lasts till April.

Raised by Mr. Jennings in his nursery at Shipston-on-Stour, from seed of the Scarlet Siberian Crab or Cherry Apple. The seed was sown with no intention of raising new varieties of fruit, but for stocks on which to graft the ordinary varieties of apples. One of these showing signs of fruit, Mr. Jennings grafted it upon a free apple stock, and the result was this variety.

FALL PIPPIN (*Cobbett's Fall Pippin*).—Fruit, large, three inches and a quarter wide, and two inches and three-quarters high; roundish, generally a little flattened, pretty regular, sometimes with obscure ribs at the eye. Skin, smooth, yellowish green, becoming a fine yellow, with often a tinge of brownish blush on one side, and with a few scattered dots. Eye, open, not very large, rather deeply sunk in a narrow round basin. Stalk, three-quarters of an inch long, extending considerably

beyond the fruit, set in a rather small, shallow, round cavity. Flesh, white, very tender and mellow, with a rich aromatic flavour.

An excellent American cooking apple; in use from October to December.

In former editions of this work I made the Fall Pippin synonymous with Reinette Blanche d'Espagne, and my attention was called to this error by Mr. Charles Downing, of Newburgh, U.S.A., to whom I am obliged for the correction. It was introduced to this country from America by William Cobbett, the political writer.

Fameuse. See *De Neige*.

FARLEIGH PIPPIN.—Fruit, medium sized; oblong-ovate, and with prominent ribs on the sides, which terminate at the crown in bold ridges. Skin, yellowish green on the shaded side, and brownish red where exposed to the sun. Eye, deeply set in an angular basin. Flesh, greenish, firm, rich, and sugary.

A dessert apple of first-rate quality; in use from January to April.

The tree is a strong, vigorous, and upright grower, very hardy, and an abundant bearer.

This variety originated at Farleigh, in Kent.

FEARN'S PIPPIN (*Ferris' Pippin; Clifton Nonesuch; Thomason*).—Fruit, medium size, two inches and a half wide, and about two inches high; roundish, and flattened at both ends. Skin, pale greenish yellow, streaked with dull red, on the shaded side, and bright dark crimson, strewed with grey dots and small patches of russet, on the side next the sun, and extending almost over the whole surface. Eye, large, partially open, with broad connivent segments, which are reflexed at the tips, and set in a shallow and plaited basin. Stamens, marginal; tube, conical or funnel-shaped. Stalk, a quarter of an inch long, inserted in a wide and shallow cavity. Flesh, yellowish white, firm, crisp, brisk, sweet, and pleasantly flavoured. Cells, obovate; axile, slit.

An excellent apple, either for the dessert or culinary purposes; it is in use from November to February.

The tree is very hardy and a great bearer. It is grown very extensively by the London market gardeners for the supply of Covent Garden Market.

FEDERAL PEARMAIN.—Fruit, above medium size, two inches and three-quarters wide, and two inches and a quarter high, roundish and somewhat flattened, with obtuse angles on the sides, extending to the apex, where they form undulating ridges. Skin, russety, yellowish, with a little red, and a few dark red streaks on the side next the sun. Eye, open, with spreading or reflexed segments, deeply set in a ribbed basin. Stamens, basal; tube, funnel-shaped. Stalk, half an inch long. Flesh, fine, delicate, very juicy, and with a rich vinous flavour. Cells, oblate; axile.

A first-rate dessert apple; in use from December to March.

To call this a Pearmain is a misnomer, its shape being nearly oblate, and ribbed.

FENOUILLET JAUNE.—Fruit, small, two inches and a quarter broad, and an inch and three-quarters high; roundish, flattened, and broadest at the base; even and regularly formed. Skin, fine bright yellow, marked with traces of pale brown russet. Eye, small and closed, set in a wide and pretty deep basin. Stalk, short and stout, inserted in a deep funnel-shaped cavity. Flesh, white, firm, sweet, and richly perfumed.

A delicious little dessert apple; in use from December till April. The tree is a free grower, quite hardy, and an excellent bearer, but requires a light and warm soil.

This is sometimes called Drap d'Or and Embroidered Pippin, but erroneously.

Ferris' Pippin. See *Fearn's Pippin.*

FILLBASKET.—Fruit, medium sized, two inches and a half wide, and the same in height; conical, round at the base, flattened at the apex, and distinctly angular on the sides. Skin, pale dull greenish yellow on the shaded side, and streaked with broken patches and pencillings of pale red where exposed to the sun, the whole covered with russety dots. Eye, closed, as if drawn together or puckered, placed level with the flat crown, and with a small knob or wart at the base of each segment. Stalk, three-quarters of an inch long, thickest at the insertion, and placed in a small, round, and shallow cavity, which is surrounded with dark brown russet. Flesh, greenish white, tender, juicy, and acid, with a brisk and pleasant flavour.

An excellent culinary apple, extensively grown in the neighbourhood of Lancaster, where it is highly esteemed; it is in use from October to January.

FIRST AND LAST.—Fruit, medium sized; conical or ovate, even and regular in its outline, being of a true Pearmain shape. Skin, deep crimson on the side next the sun, mottled with the yellow ground colour which shines through it, and with here and there a smooth crust of pale brown russet, particularly round the crown and over the base; the shaded side is yellow, with here and there tinges of red and streaks of the same colour. Eye, very large and open, beautifully star-like, with long reflexed segments, set in a deep and narrow basin. Stamens, median; tube, short, conical, or funnel-shaped. Stalk, very slender, deeply inserted in a narrow cavity, which is lined with russet, or with a fleshy swelling on one side of it. Flesh, yellowish, tender, sweet, and brisk, with a peculiar spicy aroma. Cells, ovate; axile, slit.

An excellent culinary apple, and useful also in the dessert; in use from September till May.

A Sussex apple, much grown in the northern part of the county, about Horsham, and sent to Brighton market.

FISH'S PIPPIN.—Fruit, small, two inches and an eighth wide, and under two inches high; round, even, and regular, without any ribs or undulations. Skin, greenish yellow, dotted with large russet freckles,

and here and there sprinkled with small russet patches; on the side next the sun it is coloured with broken stripes of dull crimson, a few of which are to be found on the shaded side, but of a paler colour. Eye, open, small, with quite reflexed, spreading segments, set in a shallow, saucer-like, and very even basin. Stamens, median; tube, funnel-shaped. Stalk, very short, obliquely inserted, and with a large fleshy swelling on one side, which pushes it to a right angle of the axis. Flesh, greenish, firm, briskly flavoured, but with little character or flavour. Cells, roundish elliptical; axile.

A second-rate apple; in use from November till January.

Five-crowned Pippin. See *London Pippin.*

FLANDERS PIPPIN.—Fruit, medium sized, three inches wide, and two and a quarter high; oblate, and marked on the sides with ten distinct angles, five of which are more prominent than the others. Skin, pale green, changing to pale greenish yellow as it ripens, and occasionally tinged with a cloud of thin dull red on the side exposed to the sun, and thinly strewed with a few dots. Sometimes in favourable soils the whole of the side exposed to the sun is red. Eye, closed, with long and downy segments, short and stout, set in a narrow and ribbed basin. Stamens, median; tube, conical. Stalk, inserted in a deep ribbed cavity, which is sometimes lined with russet. Flesh, white, tender, and juicy, and briskly flavoured, with a pleasant perfume. Cells, obovate; abaxile.

A culinary apple of second-rate quality; in use during October and November.

It is much grown in the Berkshire orchards.

Flanders Pippin. See *Mère de Ménage.*

FLAT NONPAREIL.—Fruit, small, two inches wide, and an inch and a half high; round, even, and regular in its outline. Skin, smooth, greenish yellow, dotted with large russet dots. Eye, small, and open, with broad, short, recurved segments, set in a shallow flat basin. Stamens, marginal; tube, conical. Stalk, very short, inserted in a shallow cavity. Flesh, with a greenish tinge, very tender, crisp, and juicy, but not highly flavoured. Cells, ovate; axile, closed.

A second-rate dessert apple, which keeps till after Christmas.

FLOWER OF HERTS.—Fruit, medium size, three inches wide, and two inches and three-quarters high; roundish ovate, even in its outline. Skin, light pea-green, thinly covered with short broken streaks of pale crimson. Eye, closed, with broad, flat, erect segments, set in a shallow plaited basin. Stamens, median; tube, conical. Stalk, short and slender, half an inch long, inserted in a wide cavity. Flesh, greenish white, very tender and soft, not very juicy, and with a delicate subacid flavour. Cells, roundish ovate; axile.

A second-rate kitchen apple; in use during November and December.

FLOWER OF KENT.—Fruit, large, three inches and a half wide, and two inches and three-quarters high; roundish ovate, being broad at the base and narrowing towards the crown; it is obtusely angular, and has broad ridges round the crown. Skin, bright green, which changes to yellow on the shaded side, but wherever exposed to the sun it is striped with crimson, forming a beautiful variation with the ground colour, and it is russety only over the base. Eye, small, with connivent segments, set in a pretty deep narrow and angular basin. Stamens, basal; tube, cup-shaped. Stalk, short and slender, set in a rather shallow cavity, which sometimes has a slight swelling on one side, and surrounded with rough brown russet. Flesh, crisp, very juicy, and with a brisk acidity Cells, obovate; abaxile.

A first-rate kitchen apple, from October to January. The tree is a pretty good bearer, one of the strongest and most vigorous growers, and more suitable for the orchard than the fruit garden.

A very old variety, being mentioned by Parkinson, who was contemporaneous with Shakespeare.

FLUSHING SPITZENBURGH.—Fruit, medium sized; roundish, narrowing towards the eye. Skin, entirely covered with deep red, which is streaked with deeper red, except on any small portion where it has been shaded, and there it is green, marked with broken streaks and mottles of red, the whole surface strewed with light grey russety dots. Eye, small and closed, very slightly depressed, and surrounded with plaits. Stalk, nearly an inch long, inserted in a deep and russety cavity. Flesh, greenish, tender, sweet, juicy, and without any predominance of acid.

An American dessert apple which is of no merit in this climate. It is in use from October to January.

FORESTER.—Fruit, medium size, two inches and three-quarters wide, and two inches and a quarter high; roundish, evenly shaped. Skin, with a deep reddish orange cheek, mottled with thin grey russet on the side next the sun, and greenish yellow where shaded. Eye, closed, with broad, flat, convergent segments, set in a moderately deep basin, which is plaited and somewhat angular. Stamens, median; tube, funnel-shaped. Stalk, a quarter of an inch long, set in a deep cavity. Flesh, yellowish, tender, and agreeably subacid. Cells, roundish obovate; axile.

A culinary apple, in use up till Christmas. It is much grown in the south of Shropshire and north of Worcestershire.

FOREST STYRE (*Stire*).—Fruit, below medium size; roundish, inclining to oblate, regularly and handsomely shaped. Skin, pale yellow, with a blush of red on the side which is exposed to the sun. Eye, small and closed, with short obtuse segments, set in a shallow and plaited basin. Stalk, very short, inserted in a shallow cavity. Flesh, firm.

Specific gravity of the juice from 1076 to 1081.

This is a fine old Gloucestershire cider apple, which is extensively cultivated on the thin limestone soils of the Forest of Dean. The cider that it produces is strong bodied, rich, and highly flavoured.

The tree produces numerous straight, luxuriant, upward shoots, like a pollard willow; it runs much to wood, and in deep soils attains a considerable size before it becomes fruitful.

FORGE.—Fruit, medium sized, two inches and a half wide, and two and a quarter high; roundish, and obtusely ribbed. Skin, of a golden yellow colour, mottled with crimson on the shaded side, and dark red covered with dark crimson streaks on the side next the sun. Eye, small and closed, set in a rather deep angular and plaited basin. Stamens, marginal or median; tube, long, funnel-shaped. Stalk, very short, set in a shallow, close cavity, and generally with a fleshy swelling on one side of it. Flesh, yellowish white, tender, juicy, sweet, and finely perfumed. Cells, obovate; axile, open.

A useful kitchen apple. The tree a great and constant bearer. October to January.

This is the cottager's apple *par excellence* in that part of Sussex which is conterminous to Surrey and Kent. It originated at Forge Farm, near one of the old forges in the iron districts of Sussex, near Crawley.

FORMAN'S CREW.—Fruit, small, two inches wide, and an inch and three-quarters high; ovate, even and symmetrical in outline. Skin, yellow and russety, with a tinge of reddish brown on the side next the sun. Eye, small and open, with short divergent segments, set in a ribbed basin. Stamens, median; tube, funnel-shaped. Stalk, half an inch long, inserted in a small narrow cavity. Flesh, greenish yellow, juicy, rich, and highly flavoured. Cells, ovate; axile.

One of the best dessert apples, with the flavour of Nonpareil and Golden Pippin. November to April. The tree is a great bearer, but is tender and subject to canker. It is well adapted for dwarf bushes, and espaliers when grafted on the paradise stock.

This variety was raised by Thomas Seton Forman, Esq., Pennydarron Place, near Merthyr Tydvil.

FORMOSA PIPPIN.—Fruit, medium sized; roundish, and rather irregular in its outline, being somewhat ribbed, sometimes inclining to oblate. Skin, greenish yellow on the shaded side, but almost entirely covered with crimson, and streaked with the same colour on the side next the sun. Eye, closed, set in an even basin. Stalk, half an inch long, rather deeply inserted. Flesh, yellow, with a greenish tinge, firm, crisp, juicy, brisk, sugary, and with a rather rich flavour.

A useful apple, either for cooking or for the dessert; frequently confounded with the Ribston Pippin, to which it is somewhat similar, but to which it is inferior in flavour.

FORMOSA NONPAREIL.—Fruit, below medium size, two inches

and a half wide, and two inches and an eighth high; roundish, narrowing a little towards the crown, even and regular in its outline, and with a curved axis. Skin, dark green, becoming paler as it ripens, strewed with tracings of russet and russet dots, especially over the crown and round the stalk, and occasionally with some broken streaks of crimson on the side next the sun. Eye, rather large and wide, open, with spreading, sharp-pointed segments, set in a narrow, shallow basin, as in the old Nonpareil. Stamens, median; tube, funnel-shaped. Stalk, half an inch to three-quarters long, rather stout, and inserted in a wide and moderately deep cavity. Flesh, greenish, firm, and crisp, juicy, and with a fine Nonpareil flavour. Cells, round or roundish obovate; axile, closed.

An excellent dessert apple; in use from November till Christmas. It has some resemblance in shape to the old Nonpareil.

FOULDEN PEARMAIN (*Horrex's Pearmain*).—Fruit, below medium size, two inches and a half high, and about the same broad; ovate. Skin, yellow in the shade, and clear thin red on the side exposed to the sun, strewed all over with small russety dots. Eye, small and open, set in a narrow and shallow basin. Stalk, three-quarters of an inch long, inserted in a round and moderately deep cavity. Flesh, yellowish, tender, very juicy, and briskly acid.

An excellent culinary apple, and suitable also for the dessert; in use from November to March.

This originated in the garden of Mrs. Horrex, of Foulden, in Norfolk, and was first brought into notice by Mr. George Lindley, who communicated it to the Horticultural Society, March 7, 1820.

FOX KERNEL.—Fruit, medium sized, two inches and three-quarters wide, and the same in height; ovate or ovato-conical, with five distinct angles, and sometimes smaller intermediate ones, all of which extend to the crown, where they form prominent ridges. From the middle it narrows both towards the stalk and towards the crown. Skin, almost entirely covered with crimson stripes on a deep yellow ground, and especially on the side exposed to the sun, becoming paler as they extend to the shaded side, where the colour is yellow. Eye, rather large, set in a narrow ribbed basin; segments, convergent, with divergent points. Stamens, median; tube, conical. Stalk, an inch or more long, curved obliquely, inserted in a very deep and angular cavity, with an undulating margin. Flesh, very soft, tender, dry, and sweet. Cells, ovate; axile, closed.

A Herefordshire cider apple.

FOXLEY.—Fruit, growing in clusters of two or three together, very small, not much larger than a good-sized cherry; roundish, and sometimes a little flattened, and narrowing towards the crown. Skin, deep rich golden yellow on the shaded side, and bright reddish orange on the side exposed to the sun. Eye, small and closed, not

depressed, and surrounded with a few knobs. Stalk, about an inch long, inserted in a shallow russety cavity. Flesh, yellow.

Specific gravity of the juice, 1080.

A valuable cider apple.

Raised by Thomas Andrew Knight, Esq., from the Cherry Apple, impregnated with the pollen of the Golden Pippin. It was named Foxley after the seat of the late Uvedale Price, Esq., in whose garden, where it had been grafted, it first attained maturity. Mr. Knight says, "There is no situation where the common Wild Crab will produce fruit, in which the Foxley will not produce a fine cider."

FOX-WHELP.—Fruit, medium sized, two inches and a half wide, by the same high; roundish, inclining to ovate, uneven in outline, caused by several obtuse ribs, which terminate in ridges round the eye; in good specimens one side is convex and the other is flattened. Skin, beautifully striped with deep bright crimson and yellow; on the side next the sun it is darker crimson than it is on the shaded side, where the yellow stripes are more apparent; the surface is marked with several dark patches like scabs, which are a never-failing character. Eye, very small, set in a narrow, shallow, and plaited basin; segments, short, somewhat erect, and slightly divergent. Stamens, marginal; tube, funnel-shaped. Stalk, three-quarters of an inch long, obliquely inserted by the side of a fleshy swelling, which pushes it on one side and gives it a curving direction. Flesh, yellow tinged with red, tender, and with a rough acid flavour. Cells, open, elliptical, pointed.

This is one of the most valuable of the cider apples of Herefordshire.

The earliest record we have of the Fox-whelp is by Evelyn in his "Pomona," which is an appendix to the *Sylva* "concerning fruit trees in relation to cider." This was first published in 1664, and at that time and long after the great apple of Herefordshire was the Red-streak. The Fox-whelp is disposed of in a few words—"Some commend the Fox-whelp." Ralph Austen, who wrote in 1653, makes no mention of it when he says, "Let the greatest number of fruit trees not onely in the orchards but also in the feilds be Pear-maines, Pippins, Gennet-Moyles, Red-streaks, and such kinds as are knowne by much experience to be especiall good for cider." Neither is any notice taken of it by Dr. Beale in his "Herefordshire Orchards, written in an epistolary address to Samuel Hartlib, Esq.," in 1656. The first notice of it after Evelyn is by Worledge in 1676, who merely says, "The Fox-whelp is esteemed among the choice cider fruits." In Evelyn's time it appears to have been regarded as a native of Gloucestershire, for Dr. Smith in the "Pomona," when writing of "the best fruit (with us in Gloucestershire)," says, "The cider of the Bromsbury Crab and Fox-whelp is not fit for drinking till the second year, but then very good;" and in the quotation at the head of this paper "a person of great experience" calls it "the Fox-whelp of the Forest of Deane."

Although all who have noticed the Fox-whelp up to this period have spoken of its merits as a cider apple, its cultivation must not have been on an extensive scale, otherwise it would have been better known than it appears to have been. Even Philips, in his celebrated poem on "Cyder," seems as ignorant of its existence as many of the writers on orchards were at that period. The first appreciative notice of it with which we are acquainted is found in a letter to a friend written by Hugh Stafford of Pynes in Devonshire, Esq., bearing date 1727. He says, "This is an apple long known, and of late years has acquired a much greater

reputation than it had formerly. The fruit is rather small than middle-sized, in shape long, and all over of a dark red colour. I have been told by a person of credit that a hogshead of cider from this fruit has been sold in London for £8 or eight guineas, and that often a hogshead of French wine has been given in exchange for the same quantity of Fox-whelp. It is said to contain a richer and more cordial juice than even the Red-streak itself, though something rougher if not softened by racking. The tree seems to want the same helps as the Red-streak to make it grow large. It is of Herefordshire extraction."

FRANKLIN'S GOLDEN PIPPIN (*Sudlow's Fall Pippin*).—Fruit, medium sized, two inches and a half wide, and two inches high; oblato-ovate, even and regularly formed. Skin, of an uniform deep yellow, covered all over with dark spots interspersed with fine russet, particularly round the apex. Eye, with long narrow segments, erect or reflexed at the tips, partially open, and set in a wide and deep basin. Stamens, basal; tube, conical. Stalk, short and slender, about half an inch long, inserted in a round, narrow, and smooth cavity. Flesh, yellow, tender, and crisp, very juicy, vinous, and aromatic. Cells, obovate; axile, open.

A dessert apple of first-rate quality; in use from October to December.

The tree does not attain a large size, but is vigorous, healthy, and hardy, and an excellent bearer. It is well suited for a dwarf or espalier, and succeeds well on the paradise stock.

The statement in the Transactions of the Horticultural Society that this is of American origin, and was introduced to this country by John Sudlow, Esq., of Thames Ditton, and first exhibited at the London Horticultural Society in 1819, must be a mistake. I have recently discovered among the Forsyth MSS. a list of the fruits he received when he was writing his Treatise on Fruit Trees, and there, under date of 1801, I find that he received the Franklin's Golden Pippin from Kirke of Brompton. I doubt if it is an American apple.

FRENCH CODLIN.—Fruit, below medium size, two inches and an eighth wide, and two inches and a half high; conical, uneven in its outline, narrowing from the middle both towards the stalk and the crown, and obscurely ribbed on the sides; it has a waist near the crown. Skin, quite smooth, pale straw colour, and sometimes with a faint tinge of blush next the sun. Eye, closed, with erect segments set on the surface of the narrow apex in a plaited, slight depression. Stamens, marginal; tube, funnel-shaped, deep, and very narrow. Stalk, small and short, set in a narrow and very shallow cavity. Flesh, white, tender, juicy, and brisk, without much or any flavour. Cells, open, elliptical.

An early cooking apple, of pretty appearance; ripe in the middle of August. It is common in the districts round Derby, where it is grown under the name of *Leicester-Burton Pippin*.

French Crab. See *Winter Greening*.

French Paradise. See *Paradise*.

FRIAR.—Fruit, of good size; somewhat conical, being broad at the

base, and narrow at the crown. Skin, dark grass-green on the shaded side, and dark muddy livid red where exposed to the sun. Eye, sunk, and surrounded by four or five obtuse but prominent ridges. Stalk, short and stiff, notwithstanding which the fruit is generally pendant.

Specific gravity of its juice, 1073.

This is a cider apple cultivated in the north-west parts of Herefordshire, where the climate is cold and the soil unfavourable, and where proper attention is never paid by the farmer to the management of his cider, which in consequence is generally fit only for the ordinary purposes of a farm-house (Knight).

The trees are vigorous and productive.

Mr. Knight says, "The Friar probably derived its name from some imagined resemblance between its colour and that of the countenance of a well-fed ecclesiastic."

Frith Pitcher. See *Manks Codlin*.

FROGMORE GOLDEN PIPPIN.—Fruit, small, two inches wide, and an inch and three-quarters high, but occasionally the large fleshy swelling at the stalk in the way of the Lemon Pippin would make the height two inches, and on that account the fruit is more oval than round. Skin, yellow, with a pale red cheek, which is streaked with crimson. Eye, open, with short divergent segments, set almost even with the surface, and surrounded with a few plaits. Stamens, marginal; tube, funnel-shaped. Stalk, very short, set on the end of a fleshy mass. Flesh, yellowish, crisp, juicy, briskly flavoured. Cells, roundish obovate; axile, closed.

A good dessert apple; in use from November till January. It was raised by Mr. Ingram at the Royal Gardens, Windsor.

FROGMORE NONPAREIL.—Fruit, small, two inches and a half wide, and an inch and three-quarters high; oblate, higher on one side of the axis than the other, even and symmetrical in its outline. Skin, of an uniform straw colour, with a greenish tinge, dotted all over sparingly with russet dots, and with some russet in the basin of the eye. Eye, wide open, with divergent segments, set in a round, even, saucer-like basin. Stamens, marginal; tube, short, funnel-shaped. Stalk, long and slender, inserted in a wide, funnel-shaped cavity. Flesh, tender, juicy, sweet, and with a fine aroma. Cells, ovate or roundish; axile.

An excellent dessert apple; in use during October and November.

This was raised in the Royal Garden at Frogmore, near Windsor.

FROGMORE PROLIFIC.—Fruit, large, three inches and a half wide, and two inches and three-quarters high; roundish, very regular in outline. Skin, smooth, of a pale greenish yellow, slightly streaked and shaded with crimson on the side next the sun. Eye, rather small, closed, and set in a shallow, regular basin. Stamens, marginal; tube, conical. Stalk, about an inch long, slender, very deeply

inserted. Flesh, white, very tender, juicy, and sweet. Cells, roundish; abaxile.

In use from September to Christmas. Its great merit rests in its cooking qualities, being esteemed one of the finest which is sent into the Royal household at Windsor.

Raised in the gardens at Frogmore by the late Mr. Ingram, the royal gardener.

Fry's Pippin. See *Court of Wick.*

GALLOWAY PIPPIN (*Croft-en-Reich*).—Fruit, large, three inches and a half wide, and two inches and three-quarters high; roundish, and obscurely angular round the basin of the eye. Skin, smooth, of a greenish yellow colour on the shaded side, and of a pale thin red, gradually blending into the yellow, on that exposed to the sun, strewed with russet dots like Dumelow's Seedling, and here and there traces of russet; as it ripens it becomes a clear bright straw colour. Eye, with erect convergent segments, set in a pretty deep basin, which is uneven, with knobbed plaits. Stamens, marginal; tube, short, conical. Stalk, about half an inch long, imbedded in the deep cavity, which is smooth. Flesh, yellowish with a greenish tinge, and somewhat perfumed, tender, briskly flavoured. Cells, small, obovate; axile, closed.

A first-rate kitchen apple; in use till the end of January.

This has been cultivated near Wigtoun, in Galloway, from time immemorial.

GANGES.—Fruit, rather large and cylindrical, with angles on the sides, extending from the base to the apex. Skin, pale grass-green, assuming a yellowish tinge by keeping, and with a blush of red on the side next the sun, marked with short broken streaks of crimson. Eye, closed, with long, broad, flat woolly segments, set in a pretty deep basin, marked with ten prominent ribs, and lined with down. Stamens, marginal; tube, funnel-shaped. Stalk, half an inch long, slender, sometimes a little downy. Flesh, yellowish green, tender, and fine-grained, crisp and juicy, with a pleasant sub-acid flavour. Cells, elliptical; abaxile.

A kitchen apple; in use from October to January.

Gardener's Apple. See *American Mother.*

Garnon's. See *Court-Pendù-Plat.*

Garret Pippin. See *Borsdörfer.*

GENNET-MOYLE.—Fruit, medium sized, two inches and a half wide, and two inches and an eighth high; roundish, and somewhat flattened, prominently and obtusely ribbed, and with ridges round the crown. Skin, clear lemon yellow with a more or less russety cheek, and with russet lines all over the side next the sun. Eye, closed, with connivent leafy segments, set in a puckered basin. Stamens,

marginal; tube, long, funnel-shaped. Stalk, about half an inch long, inserted all its length in the cavity, which is lined with russet. Flesh, with a yellowish tinge, tender, not very juicy, but rather dry, and with a sweet, slightly acid flavour. Cells, round or roundish obovate; axile, open.

An old cider apple mentioned by Evelyn and Worlidge. The latter says, "The Gennet-Moyle is a pleasant and necessary fruit in the kitchen, and one of the best cider apples. The fruit is well marked, and the trees great bearers." It was used as a stock for grafting other apple trees upon from its being propagated easily from cuttings. The name is derived from two obsolete words, Gennet signifying a mule, and Moyle a scion or graft, the name therefore meaning a mule or hybrid produced by grafting.

Mortimer says, "The Gennet-Moyle is commonly propagated by cutting off the branch a little below a bur-knot, and setting of it without any more ceremony." Nourse, in "Campania Felix," says, "It makes an incomparable pleasant liquor, but a little weakish, and fit only to be drunk by ladies in the summer, and will not keep so long as the more masculine cyders, to which it bears the same resemblance as the *Verdea* does to the stronger wines of Florence." Philips sings its praises as—

"the Moile
Of sweetest hony'd taste."

GILLIFLOWER.—Fruit, large, three inches and a quarter wide at the base, and three inches high; conical or Codlin-shaped, very uneven in its outline, having prominent ribs, which terminate at the apex in corresponding ridges. Skin, smooth and unctuous, shining, pale yellowish green on the shaded side, and a red cheek on the side next the sun. Eye, large, open, set in a deep angular and uneven basin; segments, erect, divergent. Stamens, median; tube, deep conical. Stalk, half an inch long, deeply inserted. Flesh, white, tender, juicy, sweet, and pleasantly flavoured. Cells, roundish obovate; abaxile.

An excellent culinary apple; in use in October.

GIPSY KING.—Fruit, small, two inches and a half wide, and an inch and three-quarters high; oblate, even and symmetrical. Skin, dull brownish red on the side next the sun, greenish yellow, with a few pale red streaks, on the shaded side, the surface covered with patches and freckles of ashy grey russet. Eye, like that of the Blenheim Pippin, open, with divergent segments, set in a round, pretty deep, saucer-like basin. Stamens, median; tube, funnel-shaped. Stalk, half an inch long, straight, inserted in a round, wide, and rather shallow cavity. Flesh, yellowish, tender, juicy, and sweet, with a pleasant acidity and aroma. Cells, obovate; axile, slit.

A handsome dessert apple; in use from October to December. It soon shrivels.

Girkin Pippin. See *Wyken Pippin.*

Glammis Castle. See *Tower of Glammis.*

GLORIA MUNDI (*Baltimore; Belle Dubois; Glazenwood Gloria*

Mundi; Mammoth; Monstrous Pippin; Ox Apple).—Fruit, immensely large, sometimes measuring four inches and a half in diameter; of a roundish shape, prominently angular on the sides, ribbed round the eye, and flattened both at the base and the apex. Skin, smooth, pale yellowish green, interspersed with white dots and patches of thin delicate russet, and tinged with a faint blush of red next the sun. Eye, large, open, and deeply set in a wide and slightly furrowed basin. Stamens, median or basal; tube, conical. Stalk, short and stout, inserted in a deep and open cavity, which is lined with russet. Flesh, white, tender, juicy, and, though not highly flavoured, is an excellent culinary apple. Cells, obovate; abaxile.

It is in use from October to Christmas.

Supposed to be of American origin, but some doubts exist as to where it was first raised, that honour being claimed by several different localities. The general opinion, however, is that it originated in the garden of a Mr. Smith, in the neighbourhood of Baltimore, and was brought over to this country by Captain George Hudson, of the ship Belvedere, of Baltimore, in 1817. It was introduced from America into France by Comte Lelieur in 1804. But from the account given in the *Allgemeines Teutsches Gartenmagazin*, it is doubtful whether it is a native of America, for in the volume of that work for 1805 it is said to have been raised by Herr Künstgartner Maszman, of Hanover. If that account is correct, its existence in America is, in all probability, owing to its having been taken thither by some Hanoverian emigrants. At page 41, vol. iii., Dittrich has confounded the synonymes of the *Gloria Mundi* with *Golden Mundi*, which he has described under the name of *Monstow's Pepping*. It was called *Belle Dubois* by a nurseryman of the name of Dubois at Sceaux, near Paris, who sent it out under his own name.

GLORY OF ENGLAND.—Fruit, large, three inches and a half wide, and over two inches and three-quarters high; ovate, somewhat of the shape of Emperor Alexander, ribbed on the sides, and terminated round the eye by a number of puckered-like knobs. Skin, dull greenish yellow, with numerous imbedded whitish specks, particularly round the eye, and covered with large dark russety dots, and linear marks of russet; but on the side exposed to the sun it is of a deeper yellow, with a few broken streaks and dots of crimson. Eye, small and slightly closed, set in a shallow and puckered basin. Stalk, short and fleshy, inserted in a wide, deep, and russety cavity. Flesh, greenish yellow, tender, soft, juicy, sprightly, and slightly perfumed.

An excellent culinary apple; in use from October to January.

Glory of Flanders. See *Brabant Bellefleur*.

GLORY OF THE WEST.—Fruit, large, three inches and a quarter broad, and two inches and three-quarters high; oblate, ridged and angular about the eye, and ribbed on the sides. Skin, smooth and shining, yellow, mixed in some parts with a tinge of green, and washed with thin clear red on the side next the sun; the whole surface is strewed with minute russety dots, and several large dark spots, such as are often met with on the Hawthornden. Eye, large, with long segments, and set in an angular basin. Stalk, three-quarters of an inch long, inserted in a deep cavity, which is surrounded with a large

patch of rough grey russet. Flesh, yellowish white, firm but tender, very juicy, with a pleasant, brisk, and slightly perfumed flavour.

A culinary apple of first quality; it is in use the end of October and continues till Christmas. The tree is a strong and vigorous grower, attaining a great size, and is an excellent bearer.

I had this from the late Mr. James Lake, of Bridgewater. It is evidently identical with the Glory of the West of Diel, a name which, according to Lindley, is sometimes applied to the Dutch Codlin. The variety here described bears a considerable resemblance to that known by the name of Turk's Cap.

Glory of the West. See *Dutch Codlin*.

Glory of York. See *Ribston Pippin*.

GLOUCESTER QUOINING.—Fruit, large, three inches wide, and two inches and a half high; round, bluntly angular, undulating at the apex. Skin, dull brownish red next the sun, and streaked with short broken streaks of dark crimson and green, or yellowish green, on the shaded side; the surface covered with patches of thin grey russet. Eye, closed, with connivent segments, set in a rather deep and angular basin. Stamens, basal; tube, conical, sometimes inclining to funnel-shaped. Stalk, slender, inserted all its length in the narrow, deep cavity, which is green and lined with russet. Flesh, white, tender, juicy, and pleasantly sub-acid. Cells, roundish obovate; axile, open.

A handsome kitchen apple from Gloucestershire, which I met with at the Pomological Meeting at Hereford. It keeps till January.

GLOUCESTERSHIRE COSTARD.—Fruit, very large, three inches wide, and three inches and a half high; conical or somewhat cylindrical, prominently ribbed, and with ridges round the eye; it is longer conical than the Herefordshire Costard. Skin, almost entirely covered with crimson streaks, mottled with the yellow ground colour which shows between the streaks; on the side which is shaded there is less crimson, but more of the rich deep yellow; the surface is strewed with minute dots. Eye, closed, with long segments, set in a narrow, pretty deep, and plaited basin. Stamens, basal; tube, conical. Stalk, half an inch long, stout, and deeply set in an irregular furrowed basin. Flesh, yellow, tender, sweet, and of good flavour. Cells, large, open, but not wide open like the Codlins, as might be expected from the appearance of the fruit; elliptical; axile.

This is a very handsome apple, of good flavour; but more adapted for cooking than the dessert. It keeps well till January.

It came to me from Mr. Vyner Ellis, of Minsterworth, near Gloucester, through Dr. Henry Bull, of Hereford.

Goff. See *Orange Goff*.

GOGAR PIPPIN (*Stone Pippin*).—Fruit, medium sized; roundish, obscurely angled, and slightly flattened. Skin, thick and membranous, pale green, strewed all over with small russety dots, and faintly mottled,

with a tinge of brownish red, next the sun. Eye, small and closed, set in a narrow, shallow, and plaited basin. Stalk, short, inserted in a very shallow cavity. Flesh, greenish white, tender, juicy, sugary, and brisk.

A dessert apple of second-rate quality; in use from January to March.

This is of Scotch origin, and is said to have originated at Gogar, near Edinburgh.

Golden Apple. See *Oslin*.

GOLDEN BITTER-SWEET.—Fruit, large, three inches wide, and a little more in height; conical, bluntly ribbed, narrowing from the middle to the stalk and to the eye. Skin, yellow on the shaded side, thin dull red on the side next the sun, marked with traces of russet and sprinkled with russet dots. Eye, small, closed, with erect segments meeting in a point, set in a deep, narrow, and puckered basin. Stamens, median; tube, short, conical. Stalk, short, imbedded in a narrow cavity. Flesh, dry and woolly, sweetish. Cells, long, narrow, obovate, elliptical; axile, more closed than open.

A good Devonshire cider apple, which bears well and keeps without wasting.

This was sent me by Mr. Rendall, of Netherton Manor, Devon.

Golden Drop. See *Court of Wick*.

GOLDEN DUCAT (*Golden Doucat; Golden Ducket*).—Fruit, above medium size, three inches wide, and two inches and a half high; round, and obtusely angular. Skin, rich yellow, having some pale broken streaks of crimson on the side exposed to the sun, and the whole surface strewed with large russet dots. Eye, open, with divergent segments like Blenheim Pippin, set in a pretty deep and even basin. Stamens, median; tube, funnel-shaped. Stalk, about an inch long, slender, inserted in a wide and deep cavity. Flesh, yellowish, tender, juicy, sweet, and briskly flavoured. Cells, roundish obovate; abaxile.

A dessert or cooking apple; in use during October and November.

A very old apple, mentioned by Worledge.

GOLDEN HARVEY (*Brandy Apple; Round Russet Harvey*).—Fruit, small, two inches wide, and an inch and three-quarters high; oblato-cylindrical, even, and free from angles. Skin, entirely covered with rough scaly russet, with sometimes a patch of the yellow ground colour exposed on the shaded side, and covered with brownish red on the side next the sun. Eye, small and open, with very short, reflexed segments, set in a wide, shallow, and slightly plaited basin. Stamens, median; tube, short, funnel-shaped. Stalk, half an inch long, inserted in a shallow cavity. Flesh, yellow, firm, crisp, juicy, sugary, with an exceedingly rich and powerful aromatic flavour. Cells, obovate; axile, closed.

This is one of the richest and most excellent dessert apples; it is in

use from December to May, but is very apt to shrivel if exposed to light and air, as most russety apples are.

The tree is a free grower, and perfectly hardy. It attains about the middle size, and is an excellent bearer. When grown on the paradise stock it is well adapted for dwarf training, and forms a good espalier.

Independently of being one of the best dessert apples, it is also one of the best for cider; and from the great strength of its juice, the specific gravity of which is 1085, it has been called the *Brandy Apple*.

GOLDEN KNOB.—Fruit, small, two inches wide, and an inch and a half high; round, inclining to ovate, even and regular in outline. Skin, almost entirely covered with rough russet; on the shaded side it is greenish yellow, and on that exposed to the sun it has an orange tinge when fully ripe. Eye, partially open, with flat, convergent, short segments, set in a narrow, shallow basin. Stamens, median; tube, funnel-shaped or conical. Stalk, short, imbedded in the shallow cavity. Flesh, yellow, with a greenish tinge, crisp, juicy, and of good flavour. Cells, obovate; axile, closed.

A small late-keeping dessert apple; in use from December till March.

The tree is a strong grower, hardy, and a great bearer.

GOLDEN MONDAY.—Fruit, small, roundish, and flattened. Skin, clear, golden yellow, with markings of russet. Eye, small, and rather open. Stalk, very short. Flesh, yellowish white, crisp, sugary, briskly flavoured, and with a nice aroma.

A kitchen apple; in use from October to Christmas.

GOLDEN NOBLE.—Fruit, large, three inches wide, and two and three-quarters high; round, and narrowing towards the eye; handsome and symmetrical, without ribs. Skin, smooth, clear bright golden-yellow, without any blush of red, but a few small reddish spots and small patches of russet. Eye, small, rather closed, with slightly erect segments, which are spreading at the tips, set in a smooth and shallow basin, surrounded with plaits. Stamens, marginal; tube, deep, funnel-shaped. Stalk, short, often with a fleshy growth on one side of it, which connects it with the fruit, surrounded with rough russet. Flesh, yellow, tender, with a pleasant acid juice, and baking of a clear amber colour, perfectly melting, with a rich acidity. Cells, roundish obovate or ovate; abaxile.

A valuable culinary apple; in use from September to December.

Much confusion exists as to the identification of Golden Noble, Waltham Abbey Seedling, and Dr. Harvey, the general resemblance being so much alike. In Golden Noble the eye is small, somewhat closed, with flat, convergent segments, set in a smooth shallow basin, and the tube is funnel-shaped; the stalk is short, generally obliquely inserted by the side of a swollen knob or surrounded by a swelling; the

cells are round or oblate, and abaxile; the fruit is heavy, and is in use from September till December.

In Waltham Abbey Seedling the eye is larger and open, with erect, somewhat divergent segments, and set in an even basin; the tube is conical; the stalk slender and straight; the cells obovate, axile; and the fruit is light, and in use from October till January.

In Dr. Harvey the eye is small and scarcely sunk, and is surrounded with knobbed plaits; the tube is funnel-shaped; the stalk is straight and slender; the cells obovate, axile; and the fruit is light, and in use from October till January.

Golden Noble was first brought into notice by Sir Thomas Harr, of Stowe Hall, Norfolk, whose gardener procured it from a tree supposed to be the original, in an old orchard at Downham, and communicated it to the Horticultural Society of London in 1820.

GOLDEN NONPAREIL.—Fruit, below medium size, two inches and a half wide, and two inches high; round and somewhat flattened, even and regular in its outline, and having a resemblance in shape to the old Nonpareil. Skin, greenish yellow, with an orange or brownish tinge next the sun, sprinkled over with russet dots and thin patches of russet. Eye, half open, with erect segments, which are reflexed at the tips, set in a shallow plaited basin. Stamens, marginal; tube, short, funnel-shaped. Stalk, over half an inch long, stout, and inserted in a saucer-like cavity. Flesh, greenish, very juicy and tender, with an agreeable, though not a rich flavour. Cells, ovate or roundish ovate; axile, open.

A dessert apple, which keeps till January or February.

GOLDEN PEARMAIN (*English Golden Pearmain; Ruckman's Pearmain*).—Fruit, small, about two inches and a half in diameter, and the same in height; abrupt Pearmain-shaped, obscurely ribbed, and narrow at the apex. Skin, pale yellow, strewed with patches of russet, and covered with minute russety dots on the shady side, but deep reddish orange, streaked with deeper colour, and strewed with minute russety dots, on the side exposed to the sun. Eye, large and open, with reflexed segments, and set in a wide, deep, and angular basin. Stamens, median; tube, conical. Stalk, slender, three-quarters of an inch long, and obliquely inserted, with frequently a fleshy protuberance on one side of it, in a rather shallow cavity, which is lined with green russet. Flesh, yellowish, firm, crisp, very juicy, sweet, and lacking acidity, which gives it a sickly flavour. Cells, obovate or ovate; axile.

An apple of second-rate quality, suitable either for culinary purposes or the dessert; in use from November to March.

The tree is an upright grower and a free bearer, but requires to be grown in good soil.

This is distinguished from the Golden Winter Pearmain by being more conical in shape, narrow at the apex, having a fleshy protuberance at the base of the stalk, and in having the tube conical instead of funnel-shaped, and the stamens always median.

GOLDEN PIPPIN (*American Plate; Balgone Pippin; Bayfordbury Pippin; Herefordshire Golden Pippin; London Golden Pippin; Milton Golden Pippin; Russet Golden Pippin; Warter's Golden Pippin*).—Fruit, small, two inches wide, and about the same in height; roundish, inclining to oblong, regularly and handsomely shaped, without inequalities or angles on the sides. Skin, rich yellow, assuming a deep golden tinge when perfectly ripe, with a deeper tinge where it has been exposed to the sun; the whole surface is strewed with russety dots, which are largest on the sunny side, and intermixed with these are numerous imbedded pearly specks. Eye, small and open, with long segments, placed in a shallow, smooth, and even basin. Stamens, median or marginal; tube, funnel-shaped. Stalk, from half an inch to an inch in length, inserted in a pretty deep cavity. Flesh, yellow, firm, crisp, very juicy, and sweet, with a brisk vinous and particularly fine flavour. Cells, ovate, pointed; axile, closed.

This is one of the oldest and one of the most highly esteemed of our dessert apples. It is in season from November till April. The tree is a healthy grower, attaining about the middle size, and it is an excellent bearer. When grown on the dwarfing stocks it makes handsome bushes and espaliers.

It is uncertain where the Golden Pippin originated, but all writers are agreed in calling it an English variety, and some state that it was raised at Parham Park, near Arundel, in Sussex.

Although it is not recorded at so early a period as some others, there is no doubt it is very old. It is not, however, the "Golden Pippin" of Parkinson, for he says "it is the *greatest* and best of all sorts of Pippins." It was perhaps this circumstance that led Mr. Knight to remark, that from the description Parkinson has given of the apples cultivated in his time, it is evident that those now known by the same names are different, and probably new varieties. But this is not evidence of such being the case, for I find there were two sorts of Golden Pippin, the "Great Golding," and the "Small Golding, or Bayford," both of which are mentioned by Leonard Meager, and there is no doubt that the "Golden Pippin" of Parkinson was the "Great Golding." Ralph Austin calls it "a very speciall apple and great bearer." Evelyn states that Lord Clarendon cultivated it, but it was only as a cider apple; for he says, "at Lord Clarendon's seat at Swallowfield, Berks, there is an orchard of 1,000 Golden *and other cider* Pippins." In his Treatise on Cider he frequently notices it as a cider apple; but never in any place that I can recollect of as a dessert fruit. In the Pomona, he says, "About London and the southern tracts, the Pippin, and especially the Golden, is esteemed for making the most delicious cider, most wholesome, and most restorative." Switzer calls it "the most antient, as well as most excellent apple that is."

Towards the end of last century Mr. Thomas Andrew Knight entertained a theory that the Golden Pippin, and all the old varieties of English apples, were in the last stage of decay, and that a few years would witness their total extinction. This belief he founded upon the degenerate state of these varieties in the Herefordshire orchards, and the opinion that no variety of apple will continue to exist longer than 200 years, after which period the original tree and all its progeny will fall to decay. It would be needless to enter into any further discussion upon a subject concerning which so much has already been said and written, as there is sufficient evidence to confute that theory. The Pearmain, which is the oldest English apple on record, shows no symptom of decay, neither do the Catshead, London Pippin, or Winter Quoining, those only of the old varieties having disappeared from our orchards which were not worth perpetuating, their places being supplied by others infinitely superior.

It was towards the end of the last century that this doctrine was first announced, and though many of the old diseased trees of the Herefordshire orchards, of which Mr. Knight spoke, have passed away, we have the Golden Pippin still, in all the luxuriance of early youth, where attention has been paid to its cultivation and it is grown in a soil congenial to it, and it exhibits as little indication of decay as any of the varieties which Mr. Knight raised to supply the vacancy he expected it to create.

With the best intention for their improvement Mr. Knight did unconsciously a vast amount of injury to the Herefordshire orchards by promulgating this error. Those who were influenced by his opinion naturally ceased to propagate and to plant those grand old varieties which made the reputation and created the wealth of these orchards. The existing trees were allowed to fall into decay and neglect, and the varieties which Mr. Knight raised with the expectation that they would take their places failed to realise the hopes of the planters, and so between two stools the Herefordshire orchards suffered. Instead of persistently adhering to the Fox-whelp, the Red-streak, Skyrme's Kernel, and such other varieties as the orchardist had formerly relied upon, he simply began to plant any strong-growing tree he found in his seed-beds, and which promised to fill a blank in his orchards.

But this alarm of Mr. Knight for the safety of the Golden Pippin, and his fear of its extinction, were based upon no new doctrine, for we find Mortimer a hundred years before equally lamenting the Kentish Pippin. After speaking of manures, &c., for the regeneration of fruit trees, he says, "I shall be glad if this account may put any upon the trial of raising that excellent fruit the Kentish Pippin, which else, I fear, will be lost. For I find in several orchards, both in Kent, Essex, and Hertfordshire, old trees of that sort, but I can find no young ones to prosper. A friend of mine tried a great many experiments in Hertfordshire about raising them, and could never get them to thrive, though he had old trees in the same orchard that grew and bore very well. I likewise tried several experiments myself, and have had young trees thrive so well as to make many shoots of a yard long in a year, but these young shoots were always blasted the next year, or cankered; which makes me think that the ancients had some particular way of raising them, that we have lost the knowledge of." Although this was written in the beginning of last century, we have the Kentish Pippin still, as vigorous and healthy as ever it was.

GOLDEN REINETTE (*Aurore; Dundee; Megginch Favourite; Princesse Noble; Reinette d'Aix; Reinette Gielen; Yellow German Reinette; Elizabeth; Englise Pippin; Wygers; Court-pendu dorée; Kirke's Golden Reinette; Golden Renet; Golden Rennet; Pomme Madame; Wyker Pippin*).—Fruit, medium sized, two inches and three-quarters wide, and two inches and a quarter high; roundish, and flattened. Skin, a fine deep yellow, which towards the sun is tinged with red, streaked with deeper and livelier red, and dotted all over with russety dots. Eye, large and open, with short dry segments, and set in a wide and even basin. Stamens, marginal; tube, funnel-shaped. Stalk, half an inch long, deeply inserted in a round and even cavity. Flesh, yellow, crisp, brisk, juicy, rich, and sweet. Cells, obovate; axile.

A fine old dessert apple of first-rate quality; it is in use from November to April. The tree is healthy, vigorous, and an abundant bearer. It requires a light and warm soil, and is well adapted for dwarf training when worked on the paradise stock.

Large quantities of this fruit are grown in the counties round London for the supply of the different markets, where they always command a high price.

This has always been regarded as a Hertfordshire apple, and some of the old authors speak of it as being in its greatest perfection when grown in that county. It has been esteemed as one of the finest apples. Worlidge, in 1676, says, "It is to be preferred in our plantations for all occasions." Ellis, in his "Modern Husbandman," in 1744, says, "The Golden Rennet, when of the largest sort, may be truly said to be the farmer's greatest favourite apple, because when all others miss bearing, this generally stands his friend, and bears him large quantities on one tree."

GOLDEN RUSSET (*St. Leonard's Nonpareil*).—Fruit, medium sized, two inches and three-quarters wide, and two inches and a quarter high; ovate. Skin, thick, covered with dingy yellow russet, which is rough, thick, and scaly on the shaded side and round the base, and sometimes with a bright flame of varnished red on the side next the sun. Eye, small and closed, or half open, with erect convergent segments, set in a prominently plaited basin. Stamens, median; tube, conical. Stalk, very short, inserted in an uneven cavity, and not protruding beyond the base. Flesh, pale yellow, firm, crisp, sugary, and aromatic, but not abounding in juice. Cells, obovate; axile, closed.

An excellent dessert apple of first-rate quality; in use from December to March.

The tree is healthy and an excellent bearer, but requires a warm situation to bring the fruit to perfection.

This is another of our old English apples. Worlidge calls it the Aromatic, or Golden Russeting, "it hath no compear, it being of a gold-colour coat, under a russet hair, with some warts on it. It lies over the winter, and is, without dispute, the most pleasant apple that grows, having a most pleasant aromatic hautgust, and melting in the mouth." It is called St. Leonard's Nonpareil about Horsham from being grown under that name at Leonard's-lee, near that town.

Golden Russet Nonpareil. See *Nonpareil.*

GOLDEN SPIRE (*Tom Matthews*).—Fruit, large, two inches and three-quarters wide, and three inches and a quarter high; conical, even in outline, with a slight waist towards the apex, and ribbed round the eye. Skin, smooth and shining, pale straw-coloured where it is shaded, but of a thin golden colour, tinged with pale orange, where exposed to the sun. Eye, rather deeply sunk in a deep and angular basin, with divergent segments, which are sometimes quite reflexed. Stamens, basal; tube, conical. Stalk, half an inch long, slender, set in a deep and somewhat uneven cavity. Flesh, tender, with an agreeable acidity. Cells, elliptical; abaxile.

A fine solid-fleshed apple; in use up to December. It is an excellent cooking apple, and I am told it is used in Gloucestershire for cider under the name of Tom Matthews.

Golden Vining. See *Hubbard's Pearmain.*

GOLDEN WINTER PEARMAIN (*King of the Pippins; Hampshire Yellow; Jones's Southampton Pippin*).—Fruit, medium sized, two inches and a half wide, and two and a quarter high; abrupt Pear-

main-shaped, broadest at the base. Skin, smooth, of a deep, rich, golden yellow, which is paler on the shaded side than on that exposed to the sun, where it is of a deep orange, marked with streaks and mottles of crimson, and strewed with russety dots. Eye, large and open, with long and reflexed segments, and placed in a round, even, and rather deep basin. Stamens, basal; tube, funnel-shaped. Stalk, three-quarters of an inch long, stout, and inserted in a rather shallow cavity, which is lined with thin pale brown russet mixed with a tinge of green. Flesh, yellowish white, firm, breaking, juicy, and sweet, with a pleasant and somewhat aromatic flavour. Cells, obovate; axile, slit.

A beautiful and very handsome apple of first-rate quality, and suitable either for the dessert or for culinary purposes; it is in use from the end of October to January.

The tree is a strong and vigorous grower, a most abundant bearer, and attains a considerable size. It is perfectly hardy, and will grow in almost any situation.

GOODYEAR PIPPIN.—Fruit, below medium size, two inches and a half wide, and about the same in height; somewhat conical, irregularly ribbed both at the eye and the stalk. Skin, smooth, of a deep lemon-yellow colour, mixed with shaded patches of lively green on the shaded side, and with an orange cheek, marked with broken stripes of crimson, on the side next the sun. Eye, rather large and open, with short, ragged, and imperfect segments, set in a moderately deep and plaited depression. Stamens, median; tube, funnel-shaped. Stalk, very short, inserted in a rather deep irregular cavity. Flesh, white, tender, and juicy, rather too sweet. Cells, obovate; axile.

A summer apple, ripe in the beginning of September; not good enough for the dessert, and not sufficiently acid for culinary purposes.

GOOSE APPLE.—Fruit, below medium size, two inches and a quarter wide, and two inches and a half high; conical, even in its outline, and obtusely angular, terminating in a narrow ribbed apex. Skin, smooth, grass-green, except where the fruit is quite exposed, and then it has a thin brownish red cheek, which is mottled with darker red. Eye, small and closed, with erect segments, which form a cone, set in a rather deep, narrow, and ribbed basin. Stamens, marginal; tube, conical. Stalk, short and slender, rather deeply inserted in a close, narrow cavity. Flesh, greenish, tender, and rather soft, with a mild acidity and sweetish flavour. Cells, obovate; axile, closed.

A Herefordshire cooking apple; in use till Christmas.

GOOSEBERRY APPLE.—Fruit, above medium size; roundish, with obtuse ribs on the sides, which extend to the crown, where they form ridges. Skin, deep lively green, with a tinge of brownish red next the sun. Eye, open, not deeply sunk. Stamens, median; funnel-shaped. Stalk, short. Flesh, greenish white, very tender, juicy, and with a fine agreeable and subdued acidity. Cells, obovate; axile, slit.

A very valuable late-keeping culinary apple, which comes into use in November and continues "till apples come again."

An excellent apple, and a very valuable one to the orchardist, on account of its long-keeping property. It is extensively cultivated in Kent and Sussex, and especially about Faversham and Sittingbourne, for the supply of the London markets.

Gooseberry Pippin. See *Ronalds' Gooseberry Pippin.*

Gowrie. See *Tower of Glammis.*

GRAHAM (*Kentish Deux-Ans*).—Fruit, large, three inches wide, and two inches and a half high; roundish and flattened, even in its outline, and flat at the base. Skin, green on the shaded side, but with a blush on the side next the sun, which is much mottled and streaked with crimson, the mottles extending to the shaded side, where they become fainter; the base is covered entirely with thin greenish grey russet, which ramifies up the sides, and frequently almost quite overspreads the fruit. Eye, closed, with convergent segments. Stamens, median; tube, short, conical. Stalk, very short, inserted the whole of its length in a narrow cavity, and frequently with a fleshy swelling on one side of it. Flesh, greenish yellow, firm, crisp, and juicy, with a fine brisk flavour. Cells, obovate; abaxile.

A valuable late kitchen apple; in use up till February. It is much grown in the Kentish orchards about Maidstone.

Grand Bohemian Borsdörfer. See *Borsdörfer.*

GRAND DUKE CONSTANTINE.—This is of the largest size, of a roundish shape, somewhat flattened, and obtusely angular on the sides, the angles extending to the apex, where they become more prominent, and form five prominent ridges round the basin of the eye. Skin, clear bright yellow, almost entirely covered with streaks of dark rich crimson on the side exposed to the sun, and on the shaded side much more of the rich yellow ground colour is exposed by reason of the fewer and less bright markings of crimson. Eye, half open, and placed in a deep, irregular, and angular basin, which is surrounded by the five knobs or prominences above alluded to. The stalk is short, stout, and deeply inserted in the uneven and angular cavity, caused by the ribs extending there. Flesh, white, tender, juicy, sweet, slightly sub-acid, and with the fine balsamic aroma which is met with in the flesh of Cellini.

This admirable early apple is of Russian origin, but I met with it in the collection of my friend, Rev. W. Kingsley, of South Kilvington, who is, I believe, the first person who fruited it in this country. In the latitude of Thirsk the fruit ripens in the beginning of November; but in the south it is probable that it will come earlier—in all probability in the end of September. It does not keep long, as it soon becomes mealy.

GRANGE'S PEARMAIN (*Grange's Pippin*).—Fruit, large, three

inches wide, and the same in height; Pearmain-shaped, as large and very much the shape of the Royal Pearmain. Skin, yellow, with a tinge of green, and studded with imbedded pearly specks, on some of which are minute russety points, on the shaded side, but marked with broken stripes and spots of crimson, interspersed with large russety dots, on the side exposed to the sun. Eye, partially closed, with broad, flat segments, set in a round, deep, and plaited basin. Stamens, median; tube, conical. Stalk, half an inch long, stout, and rather fleshy, inserted in a deep and russety cavity. Flesh, yellowish white, crisp, tender, juicy, and sweet, with a brisk and pleasant flavour. Cells, obovate; axile, open.

A fine large apple of first-rate quality as a culinary fruit, and also very good for dessert. It bakes well, and has a fine pleasant acidity. In use from November to February. The tree is hardy and an excellent bearer.

Raised by Mr. James Grange, a market gardener, at Kingsland, Middlesex. His garden extended over sixty acres. He was also a fruiterer in Covent Garden and Piccadilly; the former establishment still exists in the name of Webber, and the latter retains the name of the founder. Mr. Grange died 15th February, 1829, aged 70.

Grange's Pippin. See *Grange's Pearmain.*

GRANNY GIFFARD.—Fruit, medium sized, two inches and a half wide, and the same high; conical, even in outline, except towards the crown, where it is ribbed and knobbed. Skin, pale greenish yellow, with broken streaks of pale crimson, except where much shaded. Eye, quite closed, with erect segments, which are spreading at the tips, set in a ribbed and plaited basin. Stamens, median; tube, funnel-shaped. Stalk, three-quarters of an inch long, slender, and inserted in a rather deep cavity. Flesh, yellowish, tender, very juicy, sweet, and with an excellent flavour. Cells, symmetrical, ovate; axile, open.

An excellent dessert or kitchen apple; in use from November till February.

The first time I saw this was at a meeting of the British Pomological Society, October 15th, 1858, when it was exhibited by Mr. Swinerd, gardener to John Swinford, Esq., of Minster, near Margate.

GRAVENSTEIN.—Fruit, above the medium size, three inches wide, and two and three-quarters high; roundish, irregular, and angular on the sides, the ribs of which extend from the base, even to the eye. Skin, smooth, clear pale waxen yellow, streaked and dotted with lively crimson, intermixed with orange, on the side next the sun. Eye, large and open, with long segments, which are a little reflexed, and set in an irregular, angular, and knobbed basin, which is sometimes lined with fine delicate russet, and dotted round the margin with minute russety dots. Stamens, basal; tube, conical or funnel-shaped. Stalk, very short, but sometimes three-quarters of an inch long, set in a deep and angular cavity. Flesh, white, crisp, very juicy, with a rich,

vinous, and powerful aromatic flavour; and if held up between the eye and the light, with the hand placed on the margin of the basin of the eye, it exhibits a transparency like porcelain. Cells, elliptical or round; abaxile.

This is a very valuable apple of the first quality, and is equally desirable either for the dessert or culinary purposes; it is in use from October to December. The tree is hardy, a vigorous and healthy grower, and generally a good bearer. It has somewhat of a pyramidal habit of growth, and attains a considerable size.

Though not of recent introduction, this beautiful and excellent apple is comparatively but little known, otherwise it would be more generally cultivated. It is one of the favourite apples of Germany, particularly about Hamburgh, and in Holstein, where it is said to have originated in the garden of the Duke of Augustenberg, at the Castle of Grafenstein. The original tree is said to have been in existence about the middle of the last century.

GREEN BALSAM.—Fruit, small, two inches and a quarter wide, and an inch and three-quarters high; roundish and flattened, obtusely angular on the side, and ribbed at the crown. Skin, of an uniform bright green. Eye, with flat, convergent segments, somewhat erect. Stamens, marginal; tube, funnel-shaped. Stalk, short and slender, inserted in a shallow, narrow cavity. Flesh, crisp, not very juicy, and with a pleasant acidity. Cells, round or roundish obovate; axile, slit.

A cooking apple peculiar to the northern parts of Yorkshire, where it is grown in almost every garden and orchard. "It is the farmer's wife's apple."

Green Blenheim. See *Hambledon Deux-Ans.*

Green Cossings. See *Rymer.*

Green Kitchen. See *Hambledon Deux-Ans.*

Green Newtown Pippin. See *Hunt's Green Newtown Pippin* and *Newtown Pippin.*

Green Nonpareil. See *Petworth Nonpareil.*

GREEN NORMAN.—Fruit, below medium size, two inches and three-eighths wide, and two inches and one-eighth high; roundish oblate, and obtusely ribbed. Skin, shining, bright grass-green, generally with a dull red cheek, which extends occasionally over nearly the whole surface, and marked with small patches of pale brown russet, and especially on the base round the stalk; the whole surface is strewed with russet dots. Eye, closed, set in a narrow, slightly angular basin, with connivent segments. Stamens, marginal; tube, deep, conical. Stalk, about half an inch long, inserted in a rather wide cavity. Flesh, greenish, not very juicy, firm, and sweetish. Cells, ovate; axile, closed.

A Herefordshire cider apple.

Green Street. See *Wanstall.*

GREEN TIFFING (*Mage's Johnny*).—Fruit, medium sized, two inches and a half high, and about the same in width; conical, rounded at the base, and somewhat angular and ribbed on the sides and round the eye. Skin, smooth, green at first, but changing as it ripens to yellowish green; next the sun it is quite yellow, strewed with minute russety dots, and a few dots of red. Eye, small and closed, set in a shallow basin, and surrounded with prominent plaits. Stalk, short, inserted in a rather deep cavity. Flesh, white, crisp, tender, very juicy, and pleasantly acid.

A most excellent culinary apple; in use from September to December. The tree is a free grower, and an excellent bearer.

This is an esteemed variety in Lancashire, where it is extensively cultivated.

GREEN WILDING.—Fruit, medium sized, two inches and three-quarters wide, and about the same high; short, conical; obscurely ribbed, narrowing to the eye, where it is somewhat puckered. Skin, yellowish green, strewed with numerous large russety dots, and a few lines of russet. Eye, small and closed, set in a narrow, puckered basin. Stamens, median; tube, conical. Stalk, very short, completely imbedded in a deep cavity. Flesh, white, tender, sweet, and mawkish. Cells, ovate; axile, open.

A useful Herefordshire cider apple.

Green Winter Pippin. See *Newtown Pippin.*

GREENWOOD RUSSET.—Fruit, small, two inches and a half wide, and two inches high; oblate, even and regular in its outline. Skin, deep yellow on the shaded side, and covered with a coat of ash-grey russet on the side next the sun. Eye, closed, with erect convergent segments, which are reflexed at the tips, set in a shallow, plaited basin. Stamens, marginal; tube, conical. Stalk, very short, not exceeding a quarter of an inch, and set in a wide, flat cavity. Flesh, yellowish, juicy, sweet, and well-flavoured. Cells, obovate; axile, open.

A second-rate dessert apple, which keeps in good condition to February without shrivelling.

GREEN WOODCOCK (*Woodcock*).—Fruit, medium sized; round and somewhat flattened. Skin, green, changing to yellow with a blush of red, which is striped with broad broken streaks of dark red on the side next the sun. Eye, open, with long pointed segments, deeply set in an angular basin. Stamens, basal; tube, conical. Stalk, short, inserted in a shallow cavity, lined with rough russet, which extends over the base. Flesh, white, tinged with green, tender, juicy, and briskly flavoured. Cells, obovate; axile, slit.

A good culinary apple; in use from October till Christmas.

This is very much grown about Heathfield and Hailsham, in Sussex.

GREENUP'S PIPPIN (*Yorkshire Beauty; Cumberland Favourite; Counsellor; Red Hawthornden*).—Fruit, above medium size, three inches wide, and two and a half high; roundish ovate, broadest at the base, and with a prominent rib on one side, extending from the base to the crown. Skin, smooth, pale straw-coloured, tinged with green on the shaded side, but covered with beautiful bright red on the side next the sun, and marked with several patches of thin delicate russet. Eye, with long, flat, erect segments, placed in a round, rather deep, and plaited basin. Stamens, marginal or median; tube, funnel-shaped. Stalk, very short, inserted in a wide cavity. Flesh, pale yellowish white, tender, juicy, sweet, and briskly flavoured. Cells, elliptical; axile, slit.

An excellent apple, either for culinary or dessert use.

In the northern counties it is a popular and highly-esteemed variety, and ranks as a first-rate fruit; it is in use from October to December.

The tree is hardy and healthy; it does not attain a large size, but is an abundant bearer. When grown against a wall, as it sometimes is in the North of England and border counties, the fruit attains a large size, and is particularly handsome and beautiful. Grown on the Hastings Sand formation, it is a very handsome apple, attaining a large size, with a smooth glossy skin; the usual red cheek becomes a delicate rose tint, blending into the lemon yellow, and forming a fruit of great beauty. On that formation the tree succeeds admirably, and it is one I would strongly recommend for such light soils.

This was discovered in the garden of a shoemaker, at Keswick, named Greenup, and was first cultivated by Clarke and Atkinson, nurserymen at that place, in the end of last century. It is now much grown throughout the Border counties, and is a valuable apple where the choicer varieties do not attain perfection.

GRENADIER.—Fruit, large, four inches wide, and three inches high; roundish ovate, prominently and obtusely ribbed, the ribs terminating at the crown in bold ridges. Skin, uniform yellowish green colour, without any trace of red or russet, but with a deeper tinge of yellow on the side next the sun. Eye, closed, with connivent segments, set in a deep, ribbed, and strongly plaited basin. Stamens, marginal; tube, conical. Stalk, short, deeply set in an uneven cavity, surmounted with an irregular patch of coarse, rough russet. Flesh, firm, crisp, very juicy, and pleasantly acid, and a fine perfume, which is peculiar. Cells, elliptical; abaxile; wide open.

A large and handsome kitchen apple; in use during September and October.

GREY LEADINGTON.—Fruit, about medium size, two inches and a quarter wide, and two inches and three-quarters high; conical, angular, and terminating at the apex in several unequal ridges, distinctly ribbed. Skin, greenish yellow, covered with patches of dark brown russet on the shaded side, and pale red when exposed to the sun; the whole covered with whitish grey dots. Eye, closed, with long erect

segments, and set in a rather deep basin. Stamens, median; tube, conical or funnel-shaped. Stalk, about half an inch long, angular and plaited, short and stout, inserted in a pretty deep cavity. Flesh, yellowish, firm, tender, very juicy, and of a rich, vinous, sweet, and aromatic flavour. Cells, elliptical; abaxile.

An excellent apple of first-rate quality, desirable either for the dessert or for culinary purposes; it is in use from November to January.

The tree is a strong grower, vigorous, hardy, and an excellent bearer. It succeeds well as a dwarf on the paradise stock.

A favourite apple in Scotland, where it ranks as one of the best dessert fruits. It derives its name from Lethington (now called Lennoxlove), pronounced Leadington, the ancient seat of the Maitlands of Lauderdale, in East Lothian. The Grey Leadington of Lindley (*Guide to the Orchard*) is quite another fruit, and is probably the Stoup Leadington.

GROSSE CASSELER REINETTE.—Fruit, small, two inches wide, and the same high; roundish and flattened, even in its outline. Skin, greenish yellow, with a few broken streaks of pale crimson on the exposed side. Eye, open, with erect convergent segments, which are spreading at the tips, and set in a shallow, narrow, plaited basin. Stamens, marginal; tube, conical. Stalk, an inch and a half or more in length, inserted in a narrow shallow cavity. Flesh, greenish white, tender, sweet, and agreeably sub-acid, but not richly flavoured. Cells, roundish oblate, pointed; axile, slit.

A second-rate dessert apple; in use from November till January.

This is a German apple.

Grumas's Pippin. See *Birmingham Pippin.*

Grummage Pippin. See *Birmingham Pippin.*

Grüne Reinette. See *Nonpareil.*

GUERNSEY PIPPIN (*Hammond's Guernsey Pippin*).—Fruit, small, two inches and an eighth wide, and an inch and three-quarters high; roundish, even, and regularly formed. Skin, entirely covered with cinnamon-coloured russet, so that the greenish yellow ground is rarely seen even on the shaded side; on the side next the sun it has a brownish red tinge. Eye, open, with reflexed segments, set in a shallow, even basin. Stamens, median; tube, funnel-shaped. Stalk, half an inch long, slender, deeply inserted in a round cavity. Flesh, greenish yellow, crisp, very juicy, sweet, and with a fine aromatic flavour. Cells, roundish; axile, closed.

A fine dessert apple; in use during February and March. This is highly deserving of an extensive cultivation.

HAFFNER'S GOLDEN REINETTE.—Fruit, small, two inches and an eighth wide, and two inches high; round or somewhat oblate, even and regular in its outline. Skin, smooth, deep yellow, and with broken streaks of crimson on the side next the sun, strewed all over

with large russet dots. Eye, wide open, with short, recurved segments, set in a flat, saucer-like basin. Stamens, marginal; tube, conical, like a wedge. Stalk, very short, inserted in a narrow cavity. Flesh, very tender and juicy, sweet, and pleasantly flavoured, but without the high aroma that the English Golden Reinette has. Cells, roundish or oblate; axile, open.

An excellent apple; in use during November and December.

HAGGERSTON PIPPIN.—Fruit, small, two inches and a quarter round, and two inches high; round, even and symmetrical in its outline. Skin, deep red, with here and there patches of russet, except on the shaded side, where it is green, and much covered with a russety crust. Eye, small, with flat, convergent segments, set in a narrow and shallow basin. Stamens, marginal; tube, long, funnel-shaped. Stalk, a quarter of an inch long, slender, and inserted in a shallow cavity, and sometimes a fleshy swelling on one side of it. Flesh, firm, crisp, sweet, and richly flavoured. Cells, obovate; axile, slit.

A dessert apple of first quality; in use from December till April.

HAGLOE CRAB.—Fruit, small, two inches wide, and the same in height; ovate, flattened, and irregularly shaped. Skin, pale yellow, streaked with red next the sun, and covered with a few patches of grey russet. Eye, open, with flat, reflexed segments. Stalk, short. Flesh, soft and woolly, but not dry.

Specific gravity of its juice, 1081.

This is a most excellent cider apple, the liquor it produces being remarkable for its strength, richness, and high flavour. It requires, however, to be grown in certain situations; a dry soil with a calcareous subsoil being considered the best adapted for producing its cider in perfection.

Marshall says, "It was raised from seed by Mr. Bellamy, of Hagloe, in Gloucestershire, grandfather of the present Mr. Bellamy, near Ross, in Herefordshire, who draws from it (that is, from trees grafted with scions from this parent stock) a liquor, which for richness, flavour, and *pure on the spot*, exceeds perhaps every other fruit liquor which nature and art have produced. He has been offered sixty guineas for a hogshead (about 110 gallons) of this liquor. He has likewise been offered bottle for bottle of wine, or spirituous liquors, the best to be produced; and this without freight, duty, or even a mile of carriage to enhance its original price."

HALL DOOR.—Fruit, large, three inches and a half wide, and two inches and three-quarters high; oblate, puckered round the eye. Skin, pale green at first, but changing to dull yellow, streaked with red. Eye, set in a wide and irregular basin. Stalk, short and thick, inserted in a moderately deep cavity. Flesh, white, firm, but coarse, juicy, and pleasantly flavoured.

A dessert apple of ordinary merit; in use from December to March.

Hallingbury. See *Hollandbury*.

HAMBLEDON DEUX ANS (*Green Blenheim; Green Kitchen;*

Stone Blenheim; Black Blenheim).—Fruit, large, three inches wide, and two inches and a half high; roundish, rather broadest at the base. Skin, greenish yellow in the shade, and dull red, streaked with broad stripes of deeper and brighter red, on the side next the sun, and here and there a thin crust of grey russet. Eye, small and closed, set in a rather shallow plaited basin. Stamens, median or basal; tube, conical. Stalk, short, inserted in a shallow cavity. Flesh, greenish white, firm, crisp, not very juicy, but richly and briskly flavoured. Cells, wide open, obovate; abaxile.

One of the most valuable culinary apples, and not unworthy of the dessert; it is in use from January to May, and is an excellent keeper.

Originated at Hambledon, a village in Hampshire, where there are several trees of a great age now in existence.

Hammon's. See *Hubbard's Pearmain.*

Hammond's Guernsey Pippin. See *Guernsey Pippin.*

Hamper's American. See *Red Astrachan.*

HANDSOME NORMAN.—Fruit, medium size, two inches and five-eighths wide, and two and a half high; bluntly conical, with a waist towards the apex, very uneven and irregular in its outline, being angular, and having one very prominent rib, which makes the fruit one-sided; the base is rounded, and prominently swollen, so that the stalk is placed nearly on a level with the surface. Skin, smooth and shining, lemon-coloured in the shade, and entirely covered with a bright red cheek on the side next the sun; the whole surface is strewed with large russet specks, and the base surrounding the stalk has a patch of grey russet all over it. Eye, closed, with erect pointed segments, set in a deep, irregularly ribbed basin. Stamens, marginal; tube, long, conical. Stalk, very short, sometimes a mere knob, and sometimes half an inch long, inserted in a small shallow cavity. Flesh, yellowish, tender, spongy, and sweetish. Cells, open or closed, symmetrical, elliptical, or roundish ovate; axile, closed.

A Herefordshire cider apple.

HANGDOWN.—Fruit, medium sized, two inches and five-eighths wide, and two inches and a half high, nearly oval, even and regular in shape, narrow at the apex, where there are several small ridges. Skin, yellow, covered with broken streaks of pale crimson. Eye, small and closed, or sometimes rather open, set in a narrow and plaited basin. Stamens, median; tube, funnel-shaped. Stalk, very long and slender, as much as an inch and a quarter, straight, and inserted in a wide and not deep cavity. Flesh, white, tender, crisp, and juicy, sweet, and with a pleasant flavour. Cells, ovate; axile, open.

A good apple; in use from November till February. It is grown about Horsham, in Sussex.

Hanging Pearmain. See *Adams' Pearmain.*

HANWELL SOURING.—Fruit, above medium size, three inches wide, and two inches and three-quarters high; roundish ovate, angular, or somewhat five-sided, and narrow towards the eye. Skin, greenish yellow, sprinkled with large russety dots, which are largest about the base, and with a faint blush of red next the sun. Eye, closed, set in a deep, narrow, and angular basin, which is lined with russet. Stamens, basal; tube, funnel-shaped or conical. Stalk, very short, inserted in an even funnel-shaped cavity, from which issue ramifications of russet. Flesh, white, firm, crisp, with a brisk and poignant acid flavour. Cells, elliptical or obovate; axile, slit.

An excellent culinary apple of first-rate quality; in use in December, and keeps till March, when it possesses more acidity than any other variety which keeps to so late a period.

It is said to have been raised at Hanwell, a place near Banbury, in Oxfordshire.

HARD BEARER.—Fruit, small, two inches and a quarter wide, and two inches high; roundish ovate, even in its outline. Skin, deep bright red on the side exposed to the sun, and yellow covered with broken streaks of pale red on the shaded side. Eye, small and closed, set in a narrow angular basin. Stamens, marginal; tube, funnel-shaped. Stalk, quite short, and well within the cavity. Flesh, yellowish, with a pink tinge at the eye, juicy, with a bitter-sweet and somewhat astringent flavour. Cells, quite closed, obovate.

A Herefordshire cider apple, introduced within the last few years.

HARGREAVE'S GREEN-SWEET.—Fruit, medium sized, two inches and three-quarters wide, and two inches and a half high; oblato-cylindrical, angular on the sides, with prominent ridges round the eye. Skin, yellow, tinged with green on the shaded side, but deeper yellow tinged with green, and marked with a few faint streaks of red, next the sun, and strewed all over with small russety dots. Eye, half open, with linear segments, placed in a deep and angular basin, which is surrounded with ridges. Stalk, three-quarters of an inch long, slender, and inserted in a deep, round cavity, which is lined with rough russet. Flesh, yellowish, tender, juicy, sweet, and perfumed.

A good dessert apple, but lacks acidity; it is in use during September and October.

About Lancaster this is a well-known apple. The original tree, which was of great age, was, in 1846, when I last saw it, still standing in the nursery of Messrs. Hargreave, hence it is called Hargreave's Green-Sweet.

Hardingham's Russet. See *Pine Apple Russet.*

Harvey Apple. See *Doctor Harvey.*

HARVEY'S PIPPIN (*Dredge's Beauty of Wilts*).—Fruit, medium sized; roundish. Skin, yellow on the shaded side, but washed with

fine red on the side next the sun, and marked with crimson dots. Flesh, firm, crisp, juicy, and richly flavoured.

An excellent and useful apple, either for culinary purposes or dessert use; it is in season from December to February.

The tree is a free grower, and an excellent bearer; it attains above the middle size, and may be grown either as an open dwarf, or an espalier, when grafted on the paradise stock.

HARVEY'S REINETTE.—Fruit, very large, four inches wide, and three inches and a quarter high; roundish ovate, with obtuse angles towards the apex, which are sometimes developed into prominent ridges round the eye. Skin, considerably covered with a thick crust of brown russet, but not entirely obscuring the crimson cheek, which is striped with broad broken streaks of crimson, and a little of the dull yellow ground. Eye, closed, with convergent segments, set in a pretty deep basin. Stamens, basal; tube, conical. Stalk, stout and woody, set in a wide, deep cavity. Flesh, greenish white, firm, crisp, and juicy, with a sweet, brisk, and rather rich flavour. Cells, open, obovate; abaxile.

A large, handsome, and very excellent apple, either for culinary purposes or the dessert.

This was sent me from Cornwall by John Vivian, Esq., of Hayle, a gentleman to whom I am indebted for various other excellent apples of that part of the country.

HARVEY'S WILTSHIRE DEFIANCE.—Fruit, of the largest size, three inches and a half wide, and three and a quarter high; conical, and very handsomely shaped, distinctly five-sided, having five prominent and acute angles descending from the apex, till they are lost in the base. Skin, fine deep sulphur yellow; of a deeper shade on the side which is exposed to the sun, and covered all over with minute russety dots, with here and there ramifying patches of russet. Eye, pretty large and open, with short ragged segments, and set in a rather shallow and angular basin. Stamens, median; tube, conical. Stalk, very short, about half an inch long, and not extending beyond the base, inserted in a round and deep cavity, lined with rough scaly russet, which branches out over a portion of the base. Flesh, yellowish, firm, crisp, and juicy, sweet, vinous, and richly flavoured. Core, very small for the size of the apple. Cells, elliptical; abaxile.

A very handsome and most desirable apple, being of first-rate quality, either as a dessert or culinary fruit; it is in use from the end of October to the beginning of January.

This seems to be comparatively little known, but it is well deserving the notice either of the fruit gardener or the orchardist; to the latter particularly, as its size, fine appearance, and handsome shape make it attractive at market, and its solid and weighty flesh gives it an advantage over many apples of its size.

HAUTE BONTÉ.—Fruit, medium sized; roundish, somewhat ribbed on the sides, and flattened at both ends; broadest at the base,

and narrowing towards the apex, which is terminated by prominent ridges. Skin, smooth and shining, green at first, but changing to yellow as it ripens, and with a faint tinge of red on the side exposed to the sun. Eye, half open, with long acuminate segments, set in a deep and angular basin. Stalk, half an inch long, inserted in a deep and irregular cavity. Flesh, greenish white, tender, juicy, sweet, rich, brisk, and aromatic.

An excellent dessert apple of first-rate quality when grown to perfection; it is in use from January to May.

This is a variety of the Reinette Grise, and a very old French apple.

Hawberry Pippin. See *Hollandbury*.

HAWKRIDGE.—Fruit, very fragrant, small; roundish oblate, very uneven in the outline from having prominent angles on the side, which extend to the crown, and form prominent unequal ridges, much like those on the London Pippin. Skin, green at first, but soon becoming golden yellow after being gathered; where exposed to the sun it is quite covered with dark bright crimson, which is streaked with darker stripes of the same colour; but where shaded, the yellow ground-colour is merely marked with pale broken stripes of red. Eye, closed, about medium size, with long leafy segments, set in a puckered depression. Stamens, marginal; tube, conical. Stalk, half an inch to three-quarters long, slender, inserted in a pretty deep cavity. Flesh, yellowish white, not very juicy, but sweet, and with a brisk acidity. Cells, obovate; axile, slit.

A pretty little apple for cooking or dessert use, but preferably for the former; ripe in the middle of August. The fruit has a fine balsamic fragrance, like the Irish peach.

A very popular apple in East Sussex, especially about Hailsham, Heathfield, and those parts, where it is met with in almost every orchard and garden. It originated at a farm called Hawkridge, in Hellingly, near Hailsham.

HAWTHORNDEN (*Hawthorndean; White Hawthorndean; Old Hawthorndean*).—Fruit, varying very much in size, according to the situation and condition of the tree; sometimes it is very large, and again scarcely attaining the middle size; generally, however, it is above the medium size; roundish and depressed, with occasionally a prominent rib on one side, which gives it an irregularity in its appearance. Skin, smooth, covered with a delicate bloom; greenish yellow, with a blush of red on one side, which varies in extent and depth of colour according as it has been more or less exposed to the sun. Eye, small and closed, with broad and flat segments, placed in a pretty deep and plaited basin. Stamens, marginal; tube, conical. Stalk, short, stout, and sometimes fleshy, inserted in a deep and irregular cavity. Flesh, white, crisp, and tender, very juicy, with an agreeable and pleasant flavour. Cells, oblate or obovate; abaxile.

One of the most valuable and popular apples in cultivation. It

is suitable only for kitchen use, and is in season from October to December.

The tree is very healthy and vigorous, and is an early and abundant bearer. It succeeds well in almost every description of soil and situation; but in some it cankers and is subject to attacks of the woolly aphis.

It takes its name from Hawthornden, a romantic spot near Edinburgh, celebrated as the birthplace and residence of Drummond, the poet, who was born there in 1585. I have never learnt at what period the Hawthornden was first discovered. The earliest mention of it is in the catalogue of Leslie & Anderson, of Edinburgh, but I do not think it was known about London till 1790, when it was introduced to the Brompton Park Nursery.

Hawthornden, New. See *Winter Hawthornden*.

HAYMAKER.—Fruit, small, two inches wide, and the same in height; bluntly conical, even and regularly formed, knobbed and puckered round the eye. Skin, thin red almost over the whole surface, being yellow tinged with pale red where shaded; on the side next the sun it is bright shining red, streaked with dark crimson and mottled with pearl-like specks. Eye, closed, with erect segments, reflexed at the tips, set level with the surface and surrounded with prominent plaits. Stamens, median; tube, funnel-shaped. Flesh, yellowish, soft, tender, not very juicy, and sometimes tinged with red. Cells, ovate, elliptical; axile, closed.

A very early apple, much grown in Derbyshire and the surrounding districts for the supply of the markets. It is quite ripe in the second week of August.

HEADCROFT'S SEEDLING.—Fruit, medium size, two inches and three-quarters wide, and the same high; ovate, even in its outline, and regularly formed; it narrows abruptly towards the crown, where it is puckered with numerous small ridges. Skin, smooth, clear pale yellow, and very few minute dots. Eye, small and open, set in a narrow puckered basin. Stamens, median; tube, funnel-shaped. Stalk, very short, imbedded in the narrow cavity. Flesh, yellow, very tender, and brisk. Cells, ovate; axile, open.

An excellent cooking apple; in use from October till December.

A Sussex apple, much grown about Horsham.

HEREFORDSHIRE BEEFING.—Fruit, small, two inches and a quarter wide, and two inches high; roundish oblate, and even in its outline. Skin, almost entirely of a dark chestnut colour, veined and dotted all over with cinnamon-coloured russet, but especially round the crown and surrounding the stalk, whence it branches out over the base; on the shaded side it is orange with a greenish tinge. Eye, rather large, set in a moderately deep basin, closed, with convergent segments, which are sometimes also erect connivent. Stamens, basal; tube, funnel-shaped. Stalk, stout and straight, set in a round cavity,

surrounded with russet. Flesh, yellowish, very firm and solid, crisp, very juicy, and with a brisk, sharp, but not harsh acidity. Cells, obovate; axile, closed.

This is a very fine and very heavy apple for its size; excellent for kitchen use, and lasting till January.

I first met with this at Hereford, at one of the pomological meetings of the Woolhope Club, where it was exhibited without a name. Struck with its remarkable resemblance to the Norfolk Beefing, and having tested its excellence for cooking, I recommended the club to designate it Herefordshire Beefing. When subsequently turning over some papers and memoranda of W. Forsyth, author of a Treatise on Fruit Trees, I found that, in 1799, he mentions a Herefordshire Beefing which was sent him by "Mr. Stroud, from Dorsetshire," and of which he says, "It is about the size of a Nonpareil. It is a flat-shaped apple, of a brownish red, with some yellow on the side from the sun." I had therefore been anticipated in the name I proposed to the club, as the two apples are no doubt identical.

HEREFORDSHIRE COSTARD.—Fruit, large, three inches and a half wide at the base, and four inches high; conical, larger on one side of the axis than the other; towards the apex there is a waist, from which it narrows abruptly to the eye, where it is much ridged; it has prominent ribs and an undulating outline. Skin, fine deep yellow on the shaded side, and bright red on the side exposed to the sun, where it is streaked with red and orange. Eye, small, set in a deep narrow basin, with erect convergent segments, half open. Stamens, median; tube, long, funnel-shaped. Stalk, about half an inch long, stout, inserted in a very deep and prominently ribbed cavity, sometimes with a swelling on one side of it, which presses it in an oblique direction. Flesh, white, very tender, with a mild sub-acid flavour. Cells, long and narrow, pointed, ovate; axile, open.

A very handsome apple, much esteemed for roasting, and especially for baking; in use from November till January.

The fruit of this fine apple was sent to me by Dr. Bull, of Hereford, who received it from Mr. Arthur Armitage, of Dadnor, near Ross, who, in a letter to Dr. Bull, says, "I believe the orchard here, in which the tree grows, was planted by the late Dr. Evans, of Ross, who held this farm in his own hands for many years; and if so, the tree would be about 50 years old. It is not a large one, and has generally been a shy bearer.

Herefordshire Golden Pippin. See *Golden Pippin.*

HEREFORDSHIRE PEARMAIN (*Hertfordshire Pearmain; Royal Pearmain*).—Fruit, large, three inches wide, and the same high; short conical, slightly angular, having a prominent rib on one side. Skin, smooth, dark dull green on the shaded side, but changing during winter to clear greenish yellow, and marked with traces of russet; on the side next the sun it is covered with brownish red and streaks of deeper red, all of which change during winter to clear crimson; the surface is strewed with many russety specks. Eye, open, with broad segments, which are reflexed at the tips, set in a wide, pretty deep, and plaited basin. Stamens, median; tube, short,

funnel-shaped. Stalk, from half an inch to three-quarters long, inserted in a deep cavity, which is lined with russet. Flesh, yellowish, tinged with green, tender, crisp, juicy, sweet, and perfumed, with a brisk and pleasant flavour. Cells, roundish obovate; axile, closed.

A fine old English apple, suitable chiefly for culinary purposes, and useful also in the dessert. It comes into use in November and December, and continues till March.

The tree attains the middle size, is a free and vigorous grower, very hardy, and an excellent bearer.

Herefordshire Queening. See *Crimson Quoining.*

Herefordshire Redstreak. See *Redstreak.*

HEREFORDSHIRE SPICE.—Fruit, medium sized, two inches and three-quarters wide, and about the same in height; conical, uneven in its outline, being angular on the sides, in the way of Margil, and ridged round the eye. Skin, smooth and shining as if varnished, almost entirely covered with deep bright crimson, which is streaked and mottled with darker crimson on the side next the sun, but where shaded it is yellowish and mottled with crimson. Eye, small, and closed, with erect connivent segments, set in a deep and plaited basin. Stamens, median; tube, funnel-shaped; style, very stout and thick at the base, nearly filling the base of the tube. Stalk, very short, stout and fleshy, set in a very shallow basin. Flesh, tender, crisp, fine grained, sweet, and with a pleasant sub-acid flavour. Cells, obovate; axile, open.

In use during October and November.

HERMANN'S PIPPIN.—Fruit, above medium size, three inches broad, and the same in height; roundish, and irregularly formed. Skin, yellow, tinged with green on the shaded side, but striped and mottled with dark crimson on the side next the sun, and thickly strewed with russety dots round the eye. Eye, open, with long green acuminate segments, which are recurved at the tips, and set in a deep and slightly plaited basin. Stamens, median; tube, short, funnel-shaped. Stalk, short and stout, inserted in a round, deep, and even cavity, which is lined with rough grey russet, extending over almost the whole of the base. Flesh, yellowish white, very tender and juicy, but with little flavour. Cells, obovate; axile, slit.

An apple of very ordinary quality, which seems only suitable for culinary purposes; it is in use from October to January.

This is a Somersetshire apple, which I received from the late Mr. James Lake, of Bridgewater.

Hicks's Fancy. See *Early Nonpareil.*

HOARY MORNING (*Dainty Apple; Downy; Sam Rawlings; New Margil*).—Fruit, large, three inches and a half wide, and two inches and three-quarters high; roundish, somewhat flattened and angular.

Skin, yellowish, marked with broad pale red stripes on the shaded side, and broad broken stripes of bright crimson on the side next the sun; the whole surface entirely covered with a thick bloom, like thin hoar frost. Eye, very small, closed, and set in a shallow and plaited basin. Stalk, short, inserted in a wide and round cavity. Stamens, marginal; tube, funnel-shaped. Flesh, yellowish white, tinged with red at the surface under the skin, brisk, juicy, rich, and slightly acid. Cells, closed, obovate or ovate; axile, slit or closed.

A beautiful and very good culinary apple, of second-rate quality; it is in use from October to December.

HODGE'S SEEDLING.—Fruit, large, about three inches wide, and three inches and a half high; conical or Codlin-shaped, with obtuse ribs, and terminating at the crown in several prominent unequal ridges; some specimens have a waist near the crown. Skin, smooth and shining, with a fine deep yellow ground and a blush of bright red, marked with broad broken streaks of darker red on the side next the sun; the whole thinly strewed with russet dots. Eye, closed, with convergent segments, set in a deep and uneven angular basin. Stamens, median; tube, funnel-shaped. Stalk, short and stout, inserted in a close deep cavity, with a slight swelling on one side of it. Flesh, firm, crisp, and juicy, with a pleasant sub-acid flavour. Cells, open, elliptical.

A handsome and very good culinary apple; in use up till Christmas. It is quite a Codlin in appearance.

This was sent me from Cornwall, in 1876, by J. Vivian, Esq., of Hayle.

HOLBERT'S VICTORIA.—Fruit, small and ovate. Skin, covered with pale grey russet, the greenish yellow ground shining through it in places. Eye, open, with long, sharp-pointed, reflexed segments, set in a wide, shallow, and plaited basin. Stamens, median; tube, funnel-shaped. Stalk, three-quarters of an inch long, inserted in a wide shallow cavity. Flesh, yellowish, firm, very juicy, vinous, and aromatic. Cells, ovate; axile, closed.

An excellent dessert apple of the first quality. December to May.

This was raised by a Mr. Holbert, at Gloucester, in the early part of Her Majesty's reign.

HOLLANDBURY (*Hallingbury; Horsley Pippin; Kirk's Scarlet Admirable; Hawberry Pippin*).—Fruit, very large, three inches and three-quarters wide, and three inches high; roundish and flattened, with irregular and prominent angles or ribs extending from the base to the apex. Skin, deep yellow, tinged with green on the shaded side, but bright deep scarlet where exposed to the sun, generally extending over the whole surface. Eye, closed, with erect convergent segments, and set in a wide and deep basin. Stamens, basal; tube, conical. Stalk, short and slender, inserted in a deep funnel-shaped cavity, which is generally lined with

russet. Flesh, white, with a slight tinge of green, delicate, tender, and juicy, with a brisk and pleasant flavour. Cells, ovate; abaxile.

A beautiful and showy apple for culinary purposes; it is in use from October to Christmas.

The tree is a strong and vigorous grower, but not a very abundant bearer. It succeeds well on the paradise stock.

I have not been able to trace the history of this handsome apple beyond the close of last century. It is not mentioned in the copious list of Miller & Sweet, of Bristol, in 1790, nor in any of the nursery workings of the Brompton Park Nursery, lists of which are in my possession as far back as 1750. The first record of it I find is in the Forsyth MSS., where, under the name of Kirk's Scarlet Admirable, he seems to have received it in 1799, and again in 1801, from Ronalds, of Brentford, as Hallingbury, but in his *Treatise on Fruit Trees* it is called Hollingbury.

HOLLAND PIPPIN.—Fruit, large, three inches wide, and two inches and a half high; roundish and flattened, with ribs on the sides. Skin, greenish yellow, with a slight tinge of pale brown where exposed to the sun, and strewed with large green dots. Eye, small and closed, set in a round, narrow, and plaited basin. Stalk, very short, imbedded in a wide and deep cavity. Flesh, yellowish white, firm, tender, juicy, sweet, and briskly acid.

A valuable apple, of first-rate quality for culinary purposes; it is in use from November to March. The tree is a strong grower, vigorous, healthy, and a good bearer.

This is the Holland Pippin of Langley and Miller, but not of Ray or Ralph Austen, who make it synonymous with the Kirton Pippin, which Ray describes as being small and oblate, and the same as is called Broad-Eye in Sussex. The Holland Pippin is a native of the Holland district of Lincolnshire, hence its name.

HOLLOW CORE.—Fruit, medium sized, two inches and a half wide, and three inches high; conical, irregular in its outline, ribbed, and distinctly four-sided; at about four-fifths of its length towards the crown it is very much contracted and swells out again towards the eye, altogether very much resembling a Codlin in shape. Skin, smooth and shining, pale grass-green on the shaded side, and covered with a cloud of pale red next the sun, thinly strewed with dots, which are red on the exposed, and dark green on the shaded side. Eye, small and closed, set in a narrow, contracted, and plaited basin, which is surrounded with several small knobs. Stalk, green and downy, half an inch long, inserted in a narrow, close, and deep basin, which is quite smooth. Flesh, white, very tender and delicate, with a brisk, mild, and pleasant flavour. Core, very large, with open cells.

An excellent culinary apple, with a fine perfume; ripe in September.

It is extensively grown in Berkshire, particularly about Newbury and Reading, whence large quantities are sent to London for the supply of Covent Garden Market.

HOLLOW-CROWNED PIPPIN (*Hollow-eyed Pippin*). — Fruit,

medium sized; oblato-oblong, the same width at the apex as the base, and slightly angular on the sides. Skin, pale green, becoming yellow at maturity, with a faint blush of red where it is exposed to the sun. Eye, large, set in a wide and deep basin. Stalk, short, thick, and curved, inserted in a rather deep cavity. Flesh, firm, juicy, sugary, and briskly acid.

An excellent culinary apple; in use from November to February.

Hollow-eyed Pippin. See *Hollow-crowned Pippin.*

Hood's Seedling. See *Scarlet Pearmain.*

HORMEAD PEARMAIN (*Arundel Pearmain; Hormead Pippin*).—Fruit, medium sized, two and a half to three inches wide, and two inches and three-quarters high; even in outline, and roundish. Skin, greenish yellow, becoming quite yellow when fully ripe, and an orange tinge where exposed to the sun; there are here and there traces of thin russet. Eye, partially open, with flat convergent segments, set in a wide basin. Stamens, median; tube, short, funnel-shaped. Stalk, short and stout, with sometimes a fleshy swelling on one side, surrounded with a patch of russet. Flesh, firm, crisp, very juicy, and pleasantly acid. Cells, roundish obovate; axile.

An excellent cooking apple; in use from October till March.

Horrex's Pearmain. See *Foulden Pearmain.*

HORSHAM RUSSET.—Fruit, about the size of the Nonpareil, but not so regular in its outline, generally about two inches and a quarter in diameter, and two inches deep. Eye, small and closed, in a small depression without angles. Stalk, short, rather thick, rather deeply inserted in a wide, uneven cavity. Skin, pale green, covered with a thin yellowish grey russet round its upper part, with a pale salmon-coloured tinge on the sunny side. Flesh, greenish white, firm, crisp. Juice, plentiful, of a high aromatic Nonpareil flavour.

A dessert apple; in season from November till March.

Raised from the seed of a Nonpareil about 1821, by Mrs. Goose, of Horsham St. Faith's, near Norwich. It is a very hardy tree, and a good bearer.

Horsley Pippin. See *Hollandbury.*

HOSKREIGER.—Fruit, large, three inches and a half wide, and two inches and three-quarters high; roundish and considerably flattened, almost oblate. Skin, of a fine grass-green, which changes as it ripens to yellowish green, and marked with broad streaks of pale red on the side next the sun, which is strewed with rather large russety freckles. Eye, small and open, with erect, acute segments, and placed in a rather deep, narrow, and undulating basin. Stalk, short, inserted in a round, funnel-shaped cavity, which is lined with pale brown

russet. Flesh, white, tender, crisp, and juicy, with a brisk and pleasant flavour.

A first-rate culinary apple; in use from November till March.

The tree is a vigorous and healthy grower, and an abundant bearer.

Hubbard's. See *Hubbard's Pearmain*.

HUBBARD'S PEARMAIN (*Hubbard's; Russet Pearmain; Golden Vining; Hummond's Pearmain*).—Fruit, small, two inches wide, and the same high; ovate, or conical, even and regularly formed, broadest at the base, and diminishing to a narrow apex. Skin, covered with pale brown russet, and where any portion of the ground colour is exposed, it is yellowish green on the shaded side, and brownish red next the sun; but sometimes it is almost free from russet, particularly in hot seasons, being then of an uniform yellowish green, mottled with orange or pale red next the sun. Eye, small, open or closed, with short erect segments, which are recurved at the tips, and set in a shallow basin. Stamens, marginal or median; tube, funnel-shaped. Stalk, short, about half an inch long, inserted in a round and even cavity. Flesh, yellow, firm, not juicy, but very rich, sweet, and highly aromatic. Cells, obovate; axile, slit.

This is one of the richest flavoured dessert apples; it is in use from November to April.

The tree is a small grower, but healthy, hardy, and an abundant bearer.

Hubbard's Pearmain was first introduced to public notice by Mr. George Lindley, at a meeting of the London Horticultural Society in 1820. "This," says Mr. Lindley, "is a real Norfolk apple, well known in the Norwich market; and although it may be found elsewhere, its great excellence may have caused its removal hence. The merits of Hubbard's Pearmain as a table apple are unrivalled, and its superior, from the commencement of the season to the end, does not, I am of opinion, exist in this country."

HUGHES'S GOLDEN PIPPIN.—Fruit, below medium size, two inches and a half wide, and two inches high; round, and flattened at both extremities. Skin, rich yellow, covered with large green and russety dots, which are thickest round the eye. Eye, open, with short, flat, acuminate segments, which are generally reflexed at the tips, and set in a wide, shallow, and plaited basin. Stamens, marginal; tube, funnel-shaped. Stalk, very short, and not at all depressed, being sometimes like a small knob on the flattened base. Flesh, yellowish white, firm, rich, brisk, juicy, sugary, and aromatic. Cells, ovate; axile, open.

A dessert apple of first-rate quality; in use from December to February.

The tree is hardy and healthy, though not a strong grower, the shoots being long and slender. It is also an excellent bearer.

HUNT'S DEUX ANS.—Fruit, medium sized, two inches and three-quarters wide, by two inches and a half high; somewhat conical, irregularly formed, and angular. Skin, greenish, and covered with grey russet on the shaded side, but reddish brown covered with grey

russet, and large russety dots, on the side exposed to the sun. Eye, large and open, with long, spreading segments, placed in a deep, angular, and irregular basin. Stamens, median; tube, conical. Stalk, half an inch long, inserted in a deep, oblique cavity, and not extending beyond the base. Flesh, yellowish white, tinged with green, firm and leathery, juicy and sugary, with a rich and highly aromatic flavour, very similar to, and little inferior to, the Ribston Pippin. Cells, roundish obovate; axile, closed.

A dessert apple of the first quality, whether as regards its long duration or the peculiar richness of its flavour; it is in use from December to March.

HUNT'S DUKE OF GLOUCESTER.—Fruit, below medium size; roundish ovate. Skin, almost entirely covered with thin russet, except a spot on the shaded side, where it is green; and where exposed to the sun it is of a reddish brown. Eye, small, half open, with short, erect, convergent segments, set in a round, shallow, plaited basin. Stamens, marginal; tube, long, funnel-shaped. Flesh, white, tinged with green, crisp, juicy, and highly flavoured. Cells, obovate; axile, slit.

A dessert apple of first-rate quality; in use from December to February.

Raised from a seed of the old Nonpareil, to which it bears a strong resemblance, by Dr. Fry, of Gloucester, and received the name it now bears from being sent to the Horticultural Society of London by Thomas Hunt, Esq., of Stratford-on-Avon, in 1820.

HUNT'S EARLY.—Fruit, fragrant, like the Irish Peach; small, two inches and a quarter wide, and about two inches high; roundish or oblate, angular on the sides, and ribbed round the eye. Skin, with a bright crimson cheek, marked with a few darker streaks on the side next the sun, and greenish yellow on the shaded side. Eye, closed, with long, convergent, erect segments, reflexed at the tips, and set in a ribbed basin. Stamens, median; tube, short, funnel-shaped. Stalk, short, or about half an inch long, slender, set in a narrow cavity. Flesh, greenish, tender, juicy, and perfumed. Cells, roundish, inclining to ovate; axile, open.

An early dessert apple, ripe in the first week of August, but inferior to Irish Peach.

HUNT'S GREEN NEWTOWN PIPPIN.—Fruit, small, two inches and a half wide, by two inches high; round, and somewhat flattened, obscurely ribbed, and with ridges round the crown. Skin, dark green, with a brownish tinge on the side next the sun, strewed all over with russet dots, and with a patch of russet surrounding the stalk. Eye, small and closed, with flat convergent segments, set in a narrow, shallow, and plaited basin. Stamens, marginal; tube, either funnel-shaped or conical. Stalk, very short, not a quarter of an inch long, inserted in a wide shallow cavity. Flesh, greenish, firm, crisp, very juicy, but not with a high flavour. Cells, obovate; axile, closed.

A kitchen apple; in use from Christmas to March. It has a good deal of resemblance to Winter Majetin and Winter Greening, being the same colour, and having the five ridges round the crown.

HUNTHOUSE (*Large Hunthouse*).—Fruit, of medium size, two inches and three-quarters wide, by two inches and a half high; conical, ribbed on the sides, and terminated at the apex with rather prominent knobs. Skin, at first grass-green, but changing as it ripens to greenish yellow; where exposed to the sun it is tinged with red, and marked with small crimson dots and a few short broken streaks of the same colour; but where shaded it is veined with thin brown russet, particularly about the eye, and very thinly strewed with russety dots. Eye, large, half open, with broad segments, set in a narrow and deeply furrowed basin. Stamens, median; tube, conical. Stalk, an inch long, straight, inserted in a very shallow cavity, sometimes between two fleshy lips, but generally with a fleshy protuberance on one side of it. Flesh, greenish white, firm, tender, and with a brisk but rather coarse and rough acid flavour. Cells, roundish elliptical; axile, open.

A useful culinary apple; in use from December to March.

Its chief recommendation is the immense productiveness of the tree, which is rather small, with pendulous shoots, and extremely hardy; it succeeds in exposed situations where many other varieties could not grow.

Discovered at Whitby, in Yorkshire, where it is extensively cultivated.

HUNTINGDON CODLIN.—Fruit, odorous, large, three inches wide, and two inches and three-quarters high; round, prominently ribbed on the sides, and terminating in ridges round the eye. Skin, greasy to handle, deep yellow. Eye, closed, with connivent segments, set in a ribbed and coarsely puckered basin. Stamens, marginal; tube, conical. Stalk, half an inch to three-quarters long, slender, set in a narrow shallow cavity, sometimes oblique, by the side of a swelling. Flesh, tender, mildly acid, with a pleasant perfume. Cells, obovate; abaxile.

An early cooking apple; ripe in August and September. The tree is a great bearer, and is well suited for orcharding for market.

It was sent out by Messrs. Wood & Ingram, of Huntingdon.

Hunt's Nonpareil. See *Nonpareil.*

Hutching's Seedling. See *Sugar-loaf Pippin.*

HUTTON SQUARE.—Fruit, large; roundish ovate, and irregular in its outline, being much bossed on the sides, and knobbed about the eye and the stalk. Skin, smooth, dull greenish yellow where shaded, and strewed with minute russety dots, but washed with dull red next the sun, and dotted with black dots. Eye, small and closed, placed in an angular and plaited basin. Stamens, marginal; tube, long, funnel-

shaped. Stalk, short, deeply imbedded in an angular cavity. Flesh, white, firm, crisp, sweet, briskly and pleasantly flavoured. Cells, ovate; axile, slit.

A valuable culinary apple of first-rate quality, and not unsuitable for the dessert, where a brisk and poignant-flavoured apple is preferred; it is in use from November to March. The tree is an excellent bearer.

This is extensively grown about Lancaster; and is said to have originated at the village of Hutton, in that vicinity.

Ingestrie Red. See *Red Ingestrie.*

Ingestrie Yellow. See *Yellow Ingestrie.*

Irish Codlin. See *Manks Codlin.*

IRISH PEACH (*Early Crofton*).—Fruit, medium sized, two inches and three-quarters wide, by two inches and a quarter high; roundish, somewhat flattened, and slightly angular. Skin, smooth, pale yellowish green, tinged with dull reddish brown, and thickly dotted with green dots on the shaded side, but fine lively red, mottled and speckled with yellow spots, on the side exposed to the sun. Eye, small and closed, set in a rather deep and knobbed basin. Stamens, marginal or median; tube, conical or funnel-shaped. Stalk, short, thick, and fleshy, inserted in a pretty deep cavity. Flesh, greenish white, tender, and crisp, abounding in a rich, brisk, vinous, and aromatic juice, which, at this season, is particularly refreshing. Cells, obovate; axile, open.

An early dessert apple of the finest quality. It is ripe during the first week in August, and lasts all through that month. It is a most beautiful, and certainly one of the most excellent summer apples, possessing all the rich flavour of some of the winter varieties, with the abundant and refreshing juice of the summer fruits. Like most of the summer apples it is in greatest perfection when eaten from the tree, which is hardy, vigorous, and an abundant bearer.

Irish Pitcher. See *Manks Codlin.*

IRISH REINETTE.—Fruit, medium sized, two inches and three-quarters wide, by two inches and a half high; oblong, somewhat five-sided, with five ribs which extend from the base to the apex, where they run into the eye, forming five prominent ridges. Skin, yellowish green, strewed with minute russety dots on the shaded side; but dull brownish red, almost entirely covered with large patches of dull leaden coloured russet, on the side exposed to the sun. Eye, small and closed, placed in a ribbed and plaited basin. Stalk, short, inserted in a round, deep, and even cavity. Flesh, greenish yellow, firm, crisp, and very juicy, with a brisk and poignant acid juice.

A valuable culinary apple; in use from November to February.

It is much cultivated about Lancaster, and in the county of Westmoreland, where it is highly esteemed.

Irish Russet. See *Sam Young.*

Iron Apple. See *Brabant Bellefleur.*

IRON PIN.—Fruit, small, two inches and a quarter wide, and two inches and three-quarters high; conical, even and regular in its outline. Skin, quite smooth, shining, bright grass-green, with a brownish tinge next the sun, and thinly strewed with minute russet dots. Eye, closed, set on the apex of the fruit, surrounded with several plaits. Stamens, median; tube, funnel-shaped. Stalk, slender, half an inch long, inserted in a very shallow cavity. Flesh, white, greenish under the skin, tender, and agreeably flavoured. Cells, elliptical; abaxile.

A cooking apple, which keeps in good condition to January and February. It appears to be a Dorsetshire apple, and was sent me by Mr. C. T. Hall, Osmington Lodge, Weymouth.

Ironstone. See *Winter Greening.*

ISLE OF WIGHT PIPPIN (*Isle of Wight Orange; Orange Pippin; Pomme d'Orange; Englese Oranje Appel*).—Fruit, small, two inches wide, by an inch and a half deep; globular or roundish oblate. Eye, closed, with broad acute segments, set in a shallow and plaited basin. Stamens, marginal; tube, funnel-shaped. Stalk, very short, inserted in a shallow cavity. Skin, yellowish grey, sprinkled with russet, highly coloured with orange and red next the sun. Flesh, firm and juicy, with a rich and aromatic flavour. Cells, closed, oblate.

A dessert apple of first-rate quality, and also valuable as a cider fruit; it is in use from September to January.

The specific gravity of its juice is 1074.

The tree does not attain a large size, but is hardy, healthy, and an excellent bearer. It succeeds well when grafted on the paradise stock, and grown as an open dwarf, or an espalier.

This is a very old variety, and is, no doubt, the "Orange Apple" of Ray and Worlidge. According to Mr. Knight, it is by some supposed to have been introduced from Normandy to the Isle of Wight, where it was first planted in the garden at Wrexall Cottage, near the Undercliff, where it was growing in 1817. There are several other varieties of apples known by the name of "Orange" and "Orange Pippin," but they are all very inferior to this.

ISLEWORTH CRAB (*Brentford Crab*).—Fruit, medium sized, two inches and three-quarters wide, by the same in height; conical. Skin, smooth, of a pale yellow colour, with a deeper tinge where exposed to the sun, and covered with small reddish brown dots. Eye, small and open, with reflexed segments, set in a round and narrow basin. Stamens, marginal; tube, funnel-shaped. Stalk, slender, inserted in a deep, round and even cavity. Flesh, yellowish white, crisp, sweet, juicy, and pleasantly flavoured. Cells, roundish; axile, open.

A pretty good culinary apple of second-rate quality; in use during October; but scarcely worth cultivation.

This was raised at the Isleworth nursery of Messrs. Ronalds, of Brentford.

IZARD'S KERNEL (*Eggleton Red; Pym Square*).—Fruit, below medium size, two inches and a half wide, and two inches high; round, and somewhat flattened, even and regular in its outline. Skin, smooth and shining, entirely covered with bright crimson, which is rather paler on the shaded side, and slightly mottled with the yellow ground colour. Eye, small and closed, with broad segments, and surrounded with small bosses or knobs round the margin of the basin. Stamens, marginal; tube, funnel-shaped. Stalk, sometimes a mere knob on the rounded base, at others half an inch long, in a deep narrow cavity. Flesh, yellowish, tinged with red under the surface of the skin, very tender and juicy, briskly and well flavoured. Cells, obovate; axile, open; the points of the carpels are stained with red.

A cider apple, sent me by Dr. Bull, of Hereford. It was raised at Eastnor Farm, near Eastnor Castle, by Mr. Henry Izard, about the year 1839.

Jack-in-the-Wood. See *Wanstall.*

Jerusalem. See *Pigeon.*

JOANETING (*Ginetting; Juneting; Early Jenneting; White Juneating; Juneating; Owen's Golden Beauty; Primiting*).—Fruit, small, an inch and three-quarters wide, and about an inch and a half high; round, and a little flattened. Skin, smooth and shining, pale yellowish green in the shade, but clear yellow, with sometimes a faint tinge of red or orange, next the sun. Eye, small and closed, surrounded with a few small plaits, and set in a very shallow basin. Stamens, marginal or median; tube, funnel-shaped. Stalk, an inch long, slender, and inserted in a shallow cavity, which is lined with delicate russet. Flesh, white, crisp, brisk, and juicy, with a vinous and slightly perfumed flavour, but becoming mealy and tasteless if kept only a few days after being gathered. Cells, obovate or roundish obovate; axile, closed.

This is the earliest apple of the year; it is in greatest perfection in July and August, when gathered off the tree, or immediately afterwards, as it very soon becomes dry and mealy.

The tree does not attain a large size, but is hardy and healthy. It is not a great bearer, which may, in a great measure, account for its not being so generally cultivated as its earliness would recommend it to be. If worked on the paradise stock it may be grown in pots, when the fruit will not only be produced earlier, but in greater abundance than on the crab, or free stock.

One of our oldest apples, and although generally known and popular, seems to have escaped the notice of Miller, who does not even mention it in any of the editions of his Dictionary. As I have doubts of this being the Geneting of Parkinson—his figure being evidently intended for the Margaret, which in some districts is called Joaneting—the first mention we have of this variety is by Rea, in 1665, who describes it as "a small, yellow, red-sided apple, upon a wall, ripe in the end of June."

"Juneating," as applied to this apple, is quite a misnomer. Abercrombie was

the first who wrote it June-eating, as if in allusion to the period of its maturity, which is, however, not till the end of July. Dr. Johnson, in his Dictionary, writes it Gineting, and says it is a corruption of Janeton (Fr.), signifying Jane or Janet, having been so called from a person of that name. Ray* says, "Pomum Ginettinum, quod unde dictum sit me latet." Indeed, there does not seem ever to have been a correct definition given of it.

My definition of the name is this. In the Middle Ages, it was customary to make the festivals of the Church periods on which occurrences were to take place or from which events were to be named. Even in the present day we hear the country people talking of some crop to be sown, or some other to be planted, at Michaelmas, St. Martin's, or St. Andrew's tide. It was also the practice for parents to dedicate their children to some particular saint, as Jean Baptiste, on the recurrence of whose festival all who are so named keep it as a holiday. So it was also in regard to fruits, which were named after the day about which they came to maturity. Thus, we have the Margaret Apple, so called from being ripe about St. Margaret's Day, the 20th of July; the Magdalene, or Maudlin, from St. Magdalene's Day, the 22nd of July. And in Curtius† we find the *Joannina*, so called, "Quod circa divi Joannis Baptistæ nativitatem esui sint." These are also noticed by J. Baptista Porta; he says, "Est genus alterum quod quia circa festum Divi Joannis maturiscit, vulgus *Melo de San Giovanni* dicitur." And according to Tragus,‡ "Quæ apud nos prima maturantur, Sanct Johans Opffell, *Latine*, Præcocia mala dicuntur."

We see, therefore, that apples were called Joannina because they ripened about St. John's Day, and we have among the old French pears Amiré Joannet—the "Wonderful Little John," which Merlet informs us was so called because it ripened about St. John's Day. If, then, we add to Joannet the termination *ing*, so general among our names of apples, we have *Joannetmg*. There can be no doubt that this is the correct derivation of the name of this apple.

JOEBY CRAB.—Fruit, small, about two inches wide, and an inch and three-quarters high; round, somewhat flattened, and evenly shaped. Skin, almost entirely covered with deep bright crimson, except where shaded, and then it is deep yellow, with a few stains of pale crimson and broken streaks of the same colour towards the exposed side. Eye, very small and closed, set in a shallow plaited basin. Stamens, marginal; tube, conical. Stalk, sometimes a mere knob, and sometimes a quarter of an inch long, rather deeply inserted. Flesh, white, firm, and intensely acid. Cells, obovate; axile, open.

An old-fashioned cider apple, much in repute with old-fashioned Herefordshire cider-makers. This was sent to me by Dr. Bull, of Hereford.

John Apple. See *Winter Greening*.

John Apple. See *Northern Greening*.

JOHN GIDLEY PEARMAIN.—Fruit, medium sized, two inches and three-quarters wide, and two inches and a quarter high; conical or Pearmain shaped, even and regular in outline, with a few ridges round the narrow crown. Skin, deep golden yellow, with a pale red cheek on the sun side, which is marked with broken stripes of dark bright crimson; the whole surface is sparingly sprinkled with russet dots. Eye, small and closed, with erect segments, set in a narrow and plaited basin. Stamens, marginal; tube, funnel-shaped. Stalk, short, and [almost

* Hist. Plant., ii. 1447. † Hortorum, p. 522. ‡ Hist., p. 1043.

quite imbedded in the deep round cavity, sometimes with a swelling on one side of it. Flesh, yellow, tender, juicy, sweet, with a rich flavour and high aroma. Cells, obovate; axile, open.

A delicious dessert apple, which will keep till March.

This was raised from Cornish Gilliflower by Mr. John Gidley, town clerk of Exeter, and was sent to me by Messrs. Lucombe, Pince & Co., nurserymen of that city, in 1876.

JOLLY BEGGAR.—Fruit, about medium size, two inches and a half wide, and two inches high; roundish oblate, with connivent segments. Skin, pale yellow, with an orange tinge next the sun, and strewed with russet dots. Eye, with connivent segments, set in a plaited basin. Stamens, marginal; tube, conical. Stalk, half an inch long, set in a deep, very wide cavity. Flesh, white, tender, juicy, sweet, briskly and pleasantly flavoured. Cells, obovate; abaxile.

A first-rate early cooking apple from August till October. The great merit of this variety is its great fertility, the small bush trees producing an abundance of fine yellow fruit. The tree bears very early, and is one of the most useful for garden culture.

JONATHAN.—Fruit, about medium size, two inches and a quarter to two and a half wide, and the same high; conical, even and regular in its outline. Skin, very much covered with bright red, splashed and streaked with darker red and deep yellow, stained with red on the shaded side, the whole strewed with large russet dots. Eye, closed, with short convergent segments, set in a narrow basin, which is ribbed and plaited. Stamens, median; tube, funnel-shaped. Stalk, three-quarters to an inch long, slender, inserted in a round, even cavity. Flesh, yellowish, tender, juicy, sweet, and briskly flavoured. Cells, obovate; axile, slit.

A very fine dessert apple; in use from December to April. It was brought to my notice by Mr. Rivers, of Sawbridgeworth; and a few fruit which he gave me I wrapped in tissue paper, and they kept well till the end of June.

This is an American variety, and originated on the farm of Mr. Philip Rick, of Kingston, New York.

Jones's Southampton Pippin. See *Golden Winter Pearmain*.

Joséphine. See *Reinette Blanche d'Espagne*.

Jubilee Pippin. See *Bland's Jubilee*.

JULY PIPPIN.—Fruit, small, about two inches wide, and two and a quarter high; conical, larger on one side of the axis than the other. Skin, when ripe, deep yellow, streaked or mottled with pale crimson on the shaded side, and entirely covered with red, which is streaked with deep crimson, on the side next the sun. Eye, closed, with long erect segments, set on the surface, and surrounded by several knobs. Stamens, median; tube, funnel-shaped. Flesh, juicy, briskly and agreeably flavoured. Cells, Codlin-like, elliptical; abaxile, open.

An early apple of inferior quality. It is much grown about Heathfield, in Sussex, where it is esteemed for its earliness, and where it ripens in the first week of August.

KEDDLESTON PIPPIN.—Fruit, small, two inches and a quarter wide, and not quite so much high; roundish ovate, and regularly formed. Skin, of a uniform golden yellow colour, with veinings and specks of russet. Eye, half open, set in a shallow plaited basin. Stamens, marginal; tube, conical. Stalk, short, thick and fleshy. Flesh, yellowish, crisp, very juicy, sugary, and aromatic. Cells, obovate; axile, closed or slit.

A first-rate dessert apple; in use from November to March.

KEEPING RED-STREAK. — Fruit, medium sized; roundish, flattened, angular on the sides. Skin, green at first, changing to greenish yellow, and striped with red on the shaded side, but entirely covered with dark red on the side next the sun; marked with russet, and numerous grey dots. Eye, open, set in a shallow and undulating basin. Stalk, very short, imbedded in a narrow and shallow cavity. Flesh, greenish yellow, firm, brisk, and pleasantly flavoured.

A culinary apple; in use from December to April.

KEEPING RUSSET.—Fruit, medium sized, two inches and five-eighths wide, and two inches and a quarter high; roundish. Skin, entirely covered with thin, pale yellowish brown russet, like the Golden Russet, and occasionally with a bright, varnished, fiery-red cheek on the side next the sun, which is sometimes more distinct than at others. Eye, open, set in a round and plaited basin. Stalk, very short, imbedded in a rather shallow cavity. Flesh, yellow, firm, juicy, and sugary, with a particularly rich, mellow flavour, equal to, and even surpassing that of the Ribston Pippin.

A delicious dessert apple, of first-rate quality; in use from October to January, and, under favourable circumstances, will even keep till March.

This is an apple which is very little known, and does not seem at all to be in general cultivation. I obtained it from the private garden of the late Mr. James Lee, at Hammersmith. It certainly deserves greater publicity.

Kempster's Pippin. See *Blenheim Pippin*.

Kentish Broading. See *Broad-end*.

KENTISH CODLIN.—This is so exactly like the English Codlin, which I have already described, that, after examining a great number of specimens, I cannot observe any great difference between them.

Kentish Deux-Ans. See *Graham*.

KENTISH FILL-BASKET (*Lady de Grey's; Potter's Large*).—

Fruit, very large, three and a half inches wide, and three inches high; roundish, irregular, and slightly ribbed, with ridges at the eye. Skin, smooth, yellowish green in the shade, and pale yellow, with a reddish brown blush, which is streaked with broken stripes of deeper red, on the side next the sun. Eye, large, closed, set in a wide and irregular basin. Stamens, marginal; tube, conical. Flesh, tender and juicy, with a brisk and pleasant flavour. Cells, wide open, obovate; abaxile.

This is an excellent culinary apple, of first-rate quality; in use from November to January.

The tree is a strong and vigorous grower, attaining a large size, and is an abundant bearer.

This is not the Kentish Fill-basket of Miller and Forsyth, nor yet of Rogers; the variety described under this name by these writers being evidently the Kentish Codlin.

KENTISH PIPPIN (*Colonel Vaughan's; Red Kentish Pippin; Vaun's Pippin*).—Fruit, medium sized, two inches and three quarters broad, and two inches and a half high; conical and slightly angular. Skin, pale yellow, with brownish red next the sun, studded with specks, which are greenish on the shaded side, but yellowish next the sun. Eye, small, and partially open, set in a wide, shallow, and plaited basin. Stamens, median; tube, conical. Stalk, very short and fleshy, almost imbedded in a deep and wide cavity, which is smooth or rarely marked with russet. Flesh, yellowish white, delicate, very juicy, with a sweet and briskly acid flavour. Cells, ovate; axile, slit.

A culinary apple of first-rate quality; in use from October to January.

The tree attains a pretty good size, is hardy, vigorous, and a good bearer.

A very old and favourite apple, first mentioned by Ray, and enumerated in the list of Leonard Meager as one of the varieties then cultivated in the London nurseries in 1670. Mortimer made great lamentation on the supposed degeneration of the Kentish Pippin, which I have quoted in treating of the Golden Pippin.

KERRY PIPPIN (*Edmonton; Aromatic Pippin*).—Fruit, below medium size, two inches wide, and nearly two inches and a quarter high; oval, sometimes roundish oval. Skin, smooth and shining, greenish yellow at first, but changing as it ripens to a fine clear pale yellow colour, tinged and streaked with red, on the side next the sun; but sometimes, when fully exposed, one-half of the surface is covered with bright shining crimson, streaked with deeper crimson; it is marked on the shaded side with some traces of delicate russet. Eye, small and closed, with broad, erect, convergent or connivent segments, set in a shallow basin, which is generally surrounded with five prominent plaits. Stamens, marginal; tube, conical. Stalk, slender, three-quarters of an inch long, obliquely inserted in a small cavity, by the side of a fleshy protuberance. Flesh, yellowish white, firm, crisp, and

very juicy, with a rich, sugary, brisk, and aromatic flavour. Cells, roundish obovate; axile, closed or slit.

An early dessert apple of the highest excellence; it is in use during September and October. The tree is a free grower, hardy, and a good bearer, attaining about the middle size. It is well adapted for grafting on the paradise stock, and being grown either as a dwarf or espalier.

This was introduced chiefly through the instrumentality of Mr. Robertson, the nurseryman of Kilkenny, in Ireland, who died there August 27, 1839, much respected.

KESWICK CODLIN.—Fruit, above medium size, two inches and three-quarters wide, and the same in height; conical, angular in its outline, the angles on its sides running to the crown, where they form rather acute ridges round the eye. Skin, rather pale yellow on the shaded side, but deeper yellow with an orange or blush tinge on the side next the sun. Eye, closed, with long, narrow, connivent segments, and set in a pretty deep and rather puckered basin. Stamens, median; tube, conical. Stalk, about a quarter of an inch long, downy, inserted in a deep cavity, which is marked with russet. Flesh, pale yellowish white, very juicy, tender, and soft, with a brisk and pleasant flavour, but becomes mealy after being kept for a month. Cells, ovate lanceolate; abaxile.

One of the earliest and most valuable of our culinary apples. It may be used for tarts so early as the end of June; but it is in perfection during August and September.

The tree is healthy, vigorous, and an immense bearer, attaining to the middle size. It succeeds well in almost every soil and situation, and, when grown on the paradise stock, is well suited for espalier training.

This excellent apple was first discovered growing among a quantity of rubbish behind a wall at Gleaston Castle, near Ulverstone, and was first brought into notice by one John Sander, a nurseryman at Keswick, who, having propagated it, sent it out under the name of Keswick Codlin.

In the Memoirs of the Caledonian Horticultural Society, 1813, Sir John Sinclair says: "The Keswick Codlin tree has never failed to bear a crop since it was planted in the episcopal garden at Rose Castle, Carlisle, twenty years ago. It is an apple of fine tartness and flavour, and may be used early in autumn. The tree is a very copious bearer, and the fruit is of good size, considerably larger than the Carlisle Codlin. It flourishes best in a strong soil."

KILKENNY PEARMAIN.—Fruit, below medium size, two inches and a half wide, and the same in height; roundish, inclining to conical. Skin, yellow, sprinkled with russety dots, and sometimes covered with slight reticulations of russet; tinged with orange and a few streaks of red on the side exposed to the sun. Eye, small, and rather open, set in a narrow basin. Stalk, short, inserted in a shallow cavity, and

surrounded with a large patch of russet. Flesh, yellowish, crisp, tender, juicy, and sweet, but of dry texture, and lacking acidity.

A dessert apple of no great merit; in use from October to Christmas.

King. See *Borsdörfer*.

King Apple. See *Warner's King*.

KING CHARLES' PEARMAIN.—Fruit, medium size, two inches and a half wide, and two inches high; bluntly conical, even and regular in its outline. Skin, entirely covered with thin pale brown russet, which does not entirely obscure the deep yellow ground colour; on the side next the sun it has a tinge of rather bright red. Eye, open, with flat convergent segments, set in a pretty deep undulating basin. Stamens, marginal; tube, funnel-shaped. Stalk, very short, deeply imbedded in the cavity. Flesh, firm, crisp, juicy, sweet, and with a rich flavour. Cells, obovate; axile, open.

A dessert apple of good quality; in use from November till March.

This was sent me by Messrs. Richard Smith & Co., Nurserymen, Worcester, in March, 1876.

King George. See *Borsdörfer*.

KING HARRY.—Fruit, small, two inches and a half wide, and two inches high; roundish ovate, even and regular in its outline. Skin, lemon-yellow all over, and rather thickly strewed with large russet dots. Eye, small and open, with divergent segments, set in a shallow, saucer-like basin. Stamens, marginal; tube, funnel-shaped. Stalk, three-quarters of an inch long, slender, inserted in a deep round cavity, which is lined with russet. Flesh, yellow, tender, juicy, sweet, and of fine flavour. Cells, obovate; axile.

A dessert apple of high quality; in use from October till the end of November.

KING OF THE PIPPINS.—Fruit, medium sized, two inches and a quarter wide, and the same high; ovate or conical, regularly and handsomely shaped. Skin, greenish yellow, with a blush of red next the sun, and marked with a little rough brown russet. Eye, large and partially open, with long and broad segments, which are connivent, but reflexed at the tips, set in a shallow and undulating basin. Stamens, median; tube, funnel-shaped. Stalk, a quarter of an inch long, just extending beyond the base. Flesh, white, with a yellowish tinge, firm, crisp, very juicy and sugary, with a rich vinous flavour. Cells, obovate; axile.

This is one of the richest flavoured early dessert apples, and unequalled by any other variety of the same season; it is ripe in the end of August and beginning of September.

This is the original and true King of the Pippins, and a very different apple from that generally known by the same name. See Golden Winter Pearmain. I suspect this is the King Apple of Rea.

King of the Pippins. See *Golden Winter Pearmain.*

KING OF TOMPKINS COUNTY (*Tom's Red; Tommy Red*).—Fruit, large, three inches and a half wide, and two inches and three-quarters high; round, somewhat oblate, and obtusely angular, the angles forming ridges at the crown and the base. Skin, deep rich yellow, very much streaked on the side exposed to the sun, and with a few fainter streaks on the shaded side. Eye, closed, with long connivent segments, set in a rather deep angular basin. Stamens, median; tube, funnel-shaped. Stalk, over half an inch long, very stout, inserted in a deep, irregular cavity. Flesh, very tender, not very juicy, but sweet, and pleasantly flavoured. Cells, obovate; abaxile.

An American dessert apple, introduced by Mr. Rivers, of Sawbridgeworth, to whom I am indebted for the specimen from which this description is taken. It is a large, handsome, and beautiful fruit, and is in season from December till March.

KINGSTON BLACK.—Fruit, small, two inches and a half wide, and two inches high; roundish ovate, or short conical, bluntly angular. Skin, pale yellow, striped with red on the shaded side, and very dark red, striped with dark purple, or almost black stripes, on the side next the sun; thickly strewed all over with light grey russety dots, and with a large patch of russet over the base. Eye, open, with broad reflexed segments, and set in a deep basin. Stamens, median; tube, funnel-shaped. Stalk, very short, inserted in a rather deep cavity. Flesh, white, stained with red under the skin on the side next the sun, tender, juicy, sweet, and pleasantly flavoured. Cells, ovate, open; axile.

This is a beautiful little apple, extensively grown in Somersetshire, where in the present day it is considered the most valuable cider apple. It keeps till Christmas.

It takes its name from Kingston, near Taunton.

Kirke's Admirable. See *Hollandbury.*

Kirke's Fame. See *Pomeroy of Herefordshire.*

Kirke's Golden Reinette. See *Golden Reinette.*

Kirke's Lemon Pippin. See *Lemon Pippin.*

KIRKE'S LORD NELSON.—Fruit, large, three inches and a quarter wide, and two inches and three-quarters high; roundish, and narrowing a little towards the apex. Skin, smooth, pale yellow, streaked all over with red. Eye, open, with short reflexed segments, and set in a plaited basin. Stalk, short and slender. Flesh, yellowish white, firm, juicy, and aromatic, but wants acidity.

An inferior variety, neither a good dessert apple, nor at all suitable or culinary purposes; it is in use from November to February.

KITCHEN DOOR.—Fruit, large, two inches and a half wide, and three and a quarter high; conical, distinctly angular, so much so as to be five-sided; it is widest in the middle and tapers towards the base and the crown, near which it is contracted so as to form a waist, and round which the ribs terminate in prominent ridges. Skin, dull greenish yellow, entirely covered with broken streaks of crimson, which are brighter on the side next the sun than on the shaded side. Eye, closed, with flat convergent segments, set in a deep, contracted, irregular basin. Stamens, median; tube, funnel-shaped. Stalk, three-quarters of an inch long, slender, inserted in a rather deep cavity. Flesh, firm, crisp, juicy, and with a brisk acidity. Cells, elliptical; abaxile.

A handsome cooking apple; in use from October to Christmas. It is grown about Maidstone and Sevenoaks.

Knight's Codlin. See *Wormsley Pippin.*

KNIGHT'S LEMON PIPPIN.—Fruit, small, two inches and a quarter wide, and two inches high; roundish. Skin, greenish yellow, sprinkled all over with a thin coat of grey russet. Eye, closed, with erect segments, which are reflexed at the tips and placed in a shallow plaited basin. Stamens, marginal; tube, funnel-shaped. Stalk, an inch long, obliquely inserted in a small shallow cavity, with a fleshy lip on one side of it, like the Kerry Pippin. Flesh, firm, crisp, juicy, and sweet, with a pleasant flavour. Cells, roundish ovate; axile, closed.

A good dessert apple, raised by T. A. Knight; it shrivels before Christmas.

Knightwick. See *Court of Wick.*

KNOBBED RUSSET (*Knobby Russet; Old Maid's; Winter Apple*).—Fruit, medium sized; roundish-oval, and very uneven on its surface, being covered with numerous knobs, or large warts, some of which are the size of peas. Skin, greenish yellow, and covered with thick scaly russet. Eye, set in a deep basin. Stalk, inserted in a deep cavity. Flesh, yellowish, crisp, sweet, and highly flavoured, but not very juicy.

A singular-looking dessert apple, of first-rate quality; it is in use from December to March.

This was introduced to the notice of the London Horticultural Society in 1819 by Mr. Haslar Capron, of Midhurst, in Sussex.

KNOTT'S KERNEL.—Fruit, medium sized; roundish and flattened, or obtusely ovate, the sides having five prominent angles, which are most acute from the middle to the crown. Skin, with a citron-coloured ground, considerably covered with numerous broken stripes of dark purplish red which extend more or less over the whole surface, but are fewer and paler on the shaded side. Eye, of moderate size, with reflexed segments, set in a narrow plaited basin. Stalk, an inch long,

thickened at the insertion, set in a wide, deep, and funnel-shaped cavity, which has but slight traces of russet. Flesh, white, tender, crisp, juicy, and sweet, with a brisk acidity.

A useful early culinary apple; in use September and October. The tree is a free bearer.

This is much grown in the orchards of Worcestershire.

Lady Apple. See *Api*.

Lady de Grey's. See *Kentish Fill-basket*.

Lady Derby. See *Whorle Pippin*.

LADY HENNIKER.—Fruit, very large, three inches and a half wide, and three inches high; roundish, narrowing a little towards the apex, and with blunt angles on the sides, which terminate in prominent ridges round the eye. Skin, yellow on the shaded side, with a faint blush of red, which is covered with broken streaks of crimson, on the side next the sun. Eye, large and open, with short segments, and set in a very deep and angular basin. Stamens, median; tube, conical or funnel-shaped. Stalk, very short, set in a very deep, wide, russety cavity. Flesh, very tender in the grain, well flavoured, and with a pleasant perfume. Cells, obovate; abaxile.

A first-rate apple, chiefly valuable as a cooking variety, but useful also in the dessert. October to February.

This apple was raised at Thornham Hall, near Eye, in Suffolk, and the account of it, furnished in 1873 by Mr. John Perkins, the gardener there, is the following:—

"Between the years 1840 and 1850 the late Lord Henniker had great quantities of cider made to give away in the summer months. Several bushels of apple pips were sown in beds, from which the most promising seedlings were selected and planted; these were reduced every few years. The last thinning was about seven years ago, when thirty-three trees were cut out. The tree in question was always the favourite, and it has been carefully preserved. It is largely used here when large and handsome dishes of mixed fruit are required for the dinner-table. Its appearance by lamplight is most telling. The tree is very healthy, and a great bearer."

LADY'S DELIGHT.—Fruit, medium sized, three inches wide, and two inches and a quarter high; oblate, and ribbed on the sides. Skin, smooth and shining, greenish yellow, marked with a number of imbedded dark green specks; washed with red on the side next the sun, and with a circle of red rays round the base. Eye, partially closed, with broad and flat segments, set in an angular and plaited basin. Stalk, short and slender, inserted in a round and rather deep cavity. Flesh, white, tender, crisp, very juicy, sweet, brisk, and pleasantly aromatic.

An excellent culinary or dessert apple, highly esteemed about Lancaster, where it is much grown; it is in use from October to Christmas. The habit of the tree is drooping, like that of the Weeping Willow.

Lady's Finger. See *White Paradise.*

LADY'S FINGER OF HEREFORD.—Fruit, small, two inches and a quarter wide, and two inches and a half high; conical, larger on one side of the axis than the other, angular and sometimes distinctly five-sided, very round on the base and sometimes without any stalk cavity. Skin, deep red, streaked with deeper red where exposed to the sun, but where shaded it is yellowish, but still covered with red streaks of a paler tint. Eye, open, with divergent reflexed segments, set in a narrow and shallow plaited basin. Stamens, marginal; tube, conical, occasionally tending to funnel-shaped. Stalk, short and slender, inserted in a shallow cavity, or merely in a slight depression, surrounded with a patch of russet. Flesh, yellowish, soft, not very juicy, and with a mawkish sweet taste. Cells, elliptical; axile, open.

A Herefordshire cider apple, sent to me by Dr. Bull. I have been obliged to distinguish this Lady's Finger as that of Hereford, to prevent confusion between it and the Lady's Fingers of Lancaster and of Kent, and also the White Paradise, which has been long known by that name.

Lady's Finger of Kent. See *Smart's Prince Arthur.*

LADY'S FINGER OF LANCASTER.—Fruit, below medium size, two inches and a quarter wide, and two inches and three-quarters high; conical, rounded at the base, distinctly five-sided, flattened at the apex, where it is terminated in five prominent knobs, with a smaller one between each. Skin, smooth, dull greenish yellow, strewed with minute grey russety dots; tinged on the side next the sun with a dull blush, which is interspersed with spots of deep lively red. Eye, small and partially closed, set in a small and regularly notched basin. Stalk, slender, short, and obliquely inserted under a fleshy protuberance. Flesh, yellow, tender, juicy, and pleasantly acid.

A culinary apple, much grown about Lancaster; it is in use from November to March or April.

This is a very different apple from the *White Paradise*, which is sometimes called the "Lady's Finger."

La Fameuse. See *De Neige.*

LAMB ABBEY PEARMAIN.—Fruit, small, two inches and a quarter wide, and two inches high; roundish or oblato-oblong, regularly and handsomely shaped. Skin, smooth greenish yellow on the shaded side, but becoming clear yellow when at maturity; on the side next the sun it is dull orange, streaked and striped with red, which becomes more faint as it extends to the shaded side, and dotted all over with minute, punctured, russety dots. Eye, rather large and open, with long, broad, divergent segments, reflexed at the tips, and set in a wide, deep, and plaited basin. Stamens, median; tube, conical or funnel-shaped. Stalk, from a quarter to half an inch long, slender, deeply

inserted in a russety cavity. Flesh, yellowish white, firm, crisp, very juicy and sugary, with a brisk and rich vinous flavour. Cells, obovate; axile, open.

A dessert apple of first-rate quality, and very valuable, both as regards the richness of its flavour, and the long period to which it remains in perfection; it is in use from January till April. The tree is healthy, a free grower, and good bearer.

Raised in the year 1804, by the wife of Neil Malcolm, Esq., of Lamb Abbey, near Dartford, in Kent, from the pip of an imported fruit of the Newtown Pippin.

Lammas. See *Margaret.*

Lancashire Crab. See *Minchull Crab.*

LANDSBERGER REINETTE.—Fruit, above medium size, somewhat conical, slightly ribbed near the eye. Skin, pale yellow, very clear and shining, having a tinge of crimson on the side next the sun. Eye, open; segments of the calyx long, reflexed, set in a shallow basin. Stalk, long, slender, deeply inserted. Flesh, yellowish, delicate, melting, sweet.

An excellent apple, fit for either kitchen or dessert use, from October to Christmas. The tree is a great bearer.

LANE'S PRINCE ALBERT.—Fruit, large and handsome, three inches and a half wide, and three and a quarter high; short, conical or ovate, even and regular in its outline, with broad obtuse ribs round the crown. Skin, smooth and shining, fine grass-green at first, but changing to clear pale yellow as it ripens; where exposed to the sun it is pale red marked with broken streaks of bright crimson. Eye, rather small, closed, with erect pointed segments, which are reflexed at the points, set in a deep, saucer-like, plaited basin. Stamens, basal; tube, funnel-shaped. Flesh, tender, juicy, briskly and agreeably flavoured. Cells, elliptical, abaxile, Codlin-like.

A very excellent culinary apple, from October to March. It was raised by Messrs. H. Lane & Son, of Berkhampstead, and exhibited by them at a meeting of the British Pomological Society, October 26th, 1857. The tree is a marvellous bearer, and rarely fails to produce a crop.

LANE'S PROLIFIC.—Fruit, medium sized, two inches and three-quarters wide, and two inches and a quarter high; round, even and symmetrical in its outline. Skin, green, with sometimes a dull red blush on the side exposed to the sun. Eye, small and open, with short erect segments, set in a very deep, even, round basin. Stamens, marginal; tube, deep, funnel-shaped. Stalk, half an inch long, slender, and woody. Flesh, firm, crisp, and with a greenish tinge; brisk and acid at first, but later in the season mild and pleasantly flavoured. Cells, obovate; axile, closed.

A first-rate kitchen apple. The tree is a marvellous bearer, rarely failing to produce a crop.

This was raised by Messrs. Lane & Son, of Berkhampstead.

Langton Nonesuch. See *Nonesuch*.

Large Early Bough. See *Large Yellow Bough*.

Large Hunthouse. See *Hunthouse*.

LARGE YELLOW BOUGH (*Large Early Yellow Bough; Sweet Bough; Early Bough; Bough; Sweet Harvest*).—Fruit, above medium size; oblong oval, handsomely and regularly formed. Skin, smooth, pale greenish yellow. Eye, set in a narrow and deep basin. Stalk, rather long. Flesh, white, very tender, crisp, and very juicy, with a rich, sweet, sprightly flavour.

A dessert apple of first-rate quality. Ripe in the beginning of August. The tree is a vigorous and luxuriant grower, and a good bearer.

Large Yellow Newtown Pippin. See *Newtown Pippin*.

Leathercoat. See *Royal Russet*.

LEATHERCOAT.—Fruit, small, two inches and a quarter wide, and two inches high; conical or ovate, and angular, with ribs round the crown. Skin, almost entirely covered with dark brown russet, and here and there patches of the yellowish green ground exposed. Eye, small and closed, with connivent segments, set in a narrow, uneven basin. Stamens, marginal; tube, funnel-shaped. Stalk, half an inch long, deeply inserted. Flesh, greenish, crisp, juicy, sweet, and briskly flavoured. Cells, obovate; axile, closed.

A dessert apple of good flavour; in use from November till February.

This is the old Leathercoat, which has been in cultivation for centuries, and is totally distinct from the Royal Russet which is sometimes called by that name. It was sent from the Vale of Berkeley by Mr. Viner Ellis, of Minsterworth, to Dr. Bull, of Hereford, to whom I am indebted for specimens of this interesting apple. This is no doubt the apple which Shakespeare mentions in Henry IV., when Davy says to Bardolph—

"There is a dish of Leather-coats for you,"

and the scene is laid in Gloucestershire.

Leicester Burton Pippin. See *French Codlin*.

LEMON PIPPIN (*Kirke's Lemon Pippin; Quince; Englischer Winterquittenapfel*).—Fruit, medium sized, three inches and a quarter long, by two and a half broad; oval, with a large fleshy elongation covering the stalk, which gives it the form of a lemon. Skin, pale yellow, tinged with green, changing to a lemon yellow as it attains maturity, strewed with russety freckles, and patches of thin delicate russet. Eye, small, and partially open, with short segments, and set

in an irregular basin, which is frequently higher on one side than the other. Stamens, median; tube, funnel-shaped. Stalk, short, entirely covered with the fleshy elongation of the fruit. Flesh, firm, crisp, and briskly flavoured. Core, very small, and occupying very little space in the fruit. Cells, obovate; axile.

A very good apple, either for culinary or dessert use; it is in season from October to April, and is perhaps the most characteristic apple we have, being sometimes so much like a lemon as at first sight to be taken for that fruit. Forsyth says it is excellent for drying. The tree does not attain a large size, but is healthy, hardy, and a good bearer.

It is uncertain at what period the Lemon Pippin was first brought into notice. Rogers calls it the "Quince Apple," and, if it is what has always been known under that name, it must be of considerable antiquity, being mentioned by Rea, Worlidge, Ray, and almost all the early writers; but the first instance wherein we find it called Lemon Pippin is in Ellis's "Modern Husbandman," 1744, where he says it is "esteemed so good an apple for all uses, that many plant this tree preferable to all others."

LEWIS'S INCOMPARABLE.—Fruit, large, three inches wide, and two inches and three-quarters high; conical, broad at the base and narrow at the apex, which is generally higher on one side than the other. Skin, deep lively red, streaked with crimson on the side next the sun, but yellow, faintly streaked with light red, on the shaded side, and strewed with numerous minute russety dots. Eye, small and open, with broad and slightly connivent segments, set in a rather narrow and somewhat angular basin. Stamens, marginal; tube, long, conical. Stalk, very short, inserted in a wide and deep cavity, which is lined with thin grey russet. Flesh, yellowish, firm, crisp, and juicy, with a brisk and slightly perfumed flavour. Cells, obovate; axile, open.

A useful apple, either for culinary purposes or the dessert, but only of second-rate quality; it is in use from December to February. The tree attains the largest size, is strong, vigorous, and an abundant bearer.

LEYDEN PIPPIN.—Fruit, medium sized, three inches wide, and two inches and a quarter high; roundish, inclining to oblate, broad at the base and narrowing towards the crown, obtusely ribbed, and ridged around the eye. Skin, uniform bright green, becoming yellowish as it ripens, and ultimately quite yellow. Eye, half open, with broad erect segments, set in a narrow and plaited basin. Stamens, marginal or median; tube, conical, or somewhat funnel-shaped. Stalk, half an inch long, stout, inserted in a wide and rather deep cavity. Flesh, yellowish, very tender and soft, juicy, and briskly flavoured. Cells, roundish; axile.

A handsome early dessert apple, of good quality; ripe in the end of August.

Lily Buckland. See *Devonshire Buckland*.

LINCOLN CODLIN.—Fruit, large, three inches wide, and over three inches high; conical, with prominent angles, which extend to the

crown, forming corresponding ridges round the eye. Skin, deep lemon colour, strewed all over with large russet specks. Eye, closed, with erect connivent segments, set in a deep and angular basin. Stamens, marginal; tube, long, funnel-shaped. Stalk, short and slender, inserted in a deep, narrow cavity. Flesh, white, tender, very juicy, with a pleasant flavour and mild acidity. Cells, obovate; axile.

An excellent culinary apple, which keeps well till January.

LINCOLNSHIRE HOLLAND PIPPIN (*Striped Holland Pippin*).—Fruit, above medium size, three inches and a half wide, and three inches and a quarter high; roundish, inclining to ovate, and somewhat angular on the sides. Skin, yellow on the shaded side, but orange, streaked with crimson, on the side next the sun, and studded all over with numerous imbedded green specks. Eye, small, set in a pretty deep basin. Stalk, short, inserted in a rather shallow cavity. Flesh, white, and pleasantly sub-acid.

A very showy, but very useless apple, fit only for kitchen use, and then only of second-rate quality; it is in season from November to February.

LITTLE HERBERT.—A small, round apple, covered with brown russet. Much esteemed in Gloucestershire as a first-rate dessert fruit; but is, in fact, only second-rate.

Tree, a shy bearer. December to March.

LOAN'S PEARMAIN.—Fruit, medium sized, two inches and a half wide, and two inches and a quarter high; roundish ovate or abrupt Pearmain-shaped. Skin, greenish yellow, changing to bright yellow, dotted with russet, with a few faint streaks of red, and strewed with numerous large russety dots on the shaded side, but deep orange mottled and streaked with crimson, and covered with patches of thin grey russet, on the side next the sun. Eye, open, with reflexed segments, set in a wide, even, and plaited basin. Stamens, median; tube, conical. Stalk, half an inch or more long, inserted in a rather shallow cavity, with a fleshy protuberance on one side of it. Flesh, greenish white, tender, crisp, and very juicy, with a sugary and pleasant flavour. Cells, obovate; axile.

An excellent old dessert apple; in use from November to February.

This very old variety is first mentioned by Ray, but is not in Meager's list. It very much resembles Cox's Orange Pippin in shape and colour, but is not nearly so rich in flavour.

LODDINGTON (*Stone's Apple; Loddington Seedling*).—Fruit, large, three inches and three-quarters wide, and three inches high; round, somewhat flattened, and narrowing abruptly towards the eye; it has obtuse ribs, which terminate in ridges round the eye. Skin, smooth and shining, grass-green at first, with a tinge of brown on the side next the sun, but changing when the fruit is gathered to lemon yellow with a tinge of pale crimson, with broken streaks and specks of deep crimson on the side next the sun, the whole surface strewed with

many minute russet dots. Eye, closed, with convergent, leafy segments, deeply set and surrounded with prominent plaits. Stamens, median; tube, conical. Stalk, half an inch to three-quarters long, slender for the size of the fruit, set in a deep, wide cavity, which is lined with ash-grey russet extending over the base. Flesh, tender, fine-grained, and with a mild acidity. Cells, roundish elliptical; axile, open.

A large and handsome kitchen apple, which comes into use in September and continues during October and November.

The tree is an early and immense bearer, medium sized and compact in growth. It does not produce long rampant shoots, but on the contrary when it comes into bearing it makes little wood, and keeps on forming an abundance of spurs.

The Loddington is best known in Kent by the name of Stone's Apple, from the original tree being found on the farm of Mr. Stone, at Loddington, about five miles from Maidstone, and its great merit as an orchard fruit caused it to be propagated in the immediate neighbourhood, to which it was for a long time confined. Its cultivation has gradually extended to the adjoining parishes.

LODGEMORE NONPAREIL (*Clissold's Seedling*).—Fruit, about medium size, two inches and a half wide, and nearly two inches high; roundish ovate, regular in its outline. Skin, rich golden yellow when fully ripe, dotted with minute grey dots, and with a blush of red on the side exposed to the sun. Eye slightly closed, with broad, flat, leafy segments, and set in a narrow basin. Stamens, median; tube, funnel-shaped. Stalk, a quarter of an inch long, inserted in a narrow cavity. Flesh, yellowish, firm, crisp, juicy, sweet, and with a fine aroma. Cells, round; axile, open.

This is a dessert apple of great excellence; in use from February till the beginning of June; and is one of the best late sorts I know. The tree is hardy, and a good bearer.

The Lodgemore Nonpareil was raised about the year 1808 by Mr. Cook, of Lodgemore, near Stroud, in Gloucestershire, and was long known as Lodgemore Seedling; but the garden being afterwards rented by Mr. Clissold, a nurseryman at Stroud, he propagated and sold it under the name of Clissold's Seedling.

London Golden Pippin. See *Golden Pippin*.

London Major. See *Lord Derby*.

LONDON PEARMAIN.—Fruit, medium sized, two inches and a half wide, and two inches and three-quarters high; Pearmain-shaped, uneven and angular in its outline, and much ribbed round the eye. Skin smooth and shining, lemon yellow on the shaded side, and with a bright red cheek, streaked with dark crimson, on the side next the sun; the whole sprinkled with russet dots, and here and there traces of russet round the stalk. Eye, large and closed, with convergent segments, divergent at the tips, broad and leaf-like. Stamens, median; tube, funnel-shaped. Stalk, half an inch long, stout, inserted in a

narrow cavity. Flesh, crisp, tender, juicy, and richly flavoured, with a brisk acidity. Cells, elliptical; axile.

An excellent dessert apple; in use till January. In shape it is not unlike Herefordshire Pearmain.

LONDON PIPPIN (*Five-Crowned Pippin; New London Pippin*).—Fruit, medium sized, two inches and three-quarters broad, and two inches and a quarter high; roundish, and flattened, with a few ribs on the sides, which increase in size towards the crown, where they terminate in five prominent and equal ridges, from which circumstance it has been called the Five-Crowned Pippin. Skin, at first pale yellowish green, changing to pale yellow or lemon colour, with brownish red on the side next the sun. Stamens, marginal; tube, funnel-shaped. Eye, small and closed, set in a rather shallow basin. Stalk, half an inch long, slender, and deeply inserted. Flesh, yellowish white, firm, crisp, tender, and juicy, with a brisk and pleasant flavour. Cells, round; axile, closed.

An excellent culinary apple, and serviceable also for the dessert; it is in use from November to April, when it is perfectly sound, and shows no symptoms of shrivelling.

The tree attains about the middle size, is not a strong grower, but quite hardy, and an excellent bearer.

Although there is no record of this variety in the writings of any pomological author before Mr. Lindley, it is nevertheless a very old English apple. In an ancient note-book of an ancestor of the Trevelyans, of Nettlecombe, in Somersetshire, so early as 1580, the "Lounden Peppen" is mentioned among the "names of Appelles which I had their graffes from Brentmarch, out of Essex, from one Mr. Pace." From this we may learn that we are not to take for granted the non-existence of any variety, simply because there is no notice of it, previous to the period when it may have been first recorded, in works on pomology. This has been erroneously called *Royal Somerset*, which see.

LONDON ROYAL RUSSET.—Fruit, large, three inches wide, and two inches and three-quarters high; roundish, inclining to ovate, uneven in its outline, with ribs which extend to the apex, where they form corresponding ridges round the eye. Skin, coloured like a Ribston Pippin, the greenish yellow ground being streaked with dark crimson, mottled with pale brown russet, with a sprinkling of the russet in thin patches all over the surface, and especially over the base. Eye, closed, with connivent segments, which are divergent at the tips, set in a deep angular basin. Stamens, median; tube, funnel-shaped. Stalk, half an inch long, stout, deeply inserted in a wide, even cavity, lined with smooth olive-coloured russet. Flesh, greenish yellow, very tender and juicy, with a brisk and pleasant flavour. Cells, ovate; axile, open.

A very excellent and tender-fleshed kitchen apple; sent me from Cornwall by Mr. Vivian, of Hayle. It is in use up till Christmas.

LONG NOSE.—Fruit, rather below medium size, two inches and a half high, and about the same in width at the base; conical, with

prominent angles on the sides. Skin, smooth and shining, grass-green, changing to greenish yellow, with a cloud of bright red on the side exposed to the sun. Eye, closed, set in a shallow basin. Stalk, a quarter of an inch long, fleshy at the insertion, sometimes with a fleshy protuberance on one side of it, and inserted in a narrow, shallow, and russety cavity. Flesh, yellowish white, crisp, and tender, with a slightly sweet, but rather indifferent flavour.

An apple of little merit either for culinary purposes or the dessert; it is in season from October to December, and is met with in the Berkshire orchards, especially about Wantage.

LONGSTART (*Westmoreland Longstart*).—Fruit, medium sized; roundish, narrowing towards the eye, somewhat like the old Nonpareil in shape. Skin, almost entirely covered with red, which is streaked with deeper red, except on the shaded side, where there is a patch of greenish yellow, tinged with thin red. Eye, partially open, with broad flat segments, and set in a shallow and plaited basin. Stamens, median; tube, funnel-shaped. Stalk, about an inch long, inserted in a wide cavity, which is lined with russet. Flesh, white, crisp, tender, juicy, with a pleasant sub-acid flavour. Cells, obovate; abaxile.

A very excellent culinary apple; comes in use during October, and lasts till Christmas.

This is much grown about Lancaster, and some parts of Westmoreland, where it is a great favourite among the cottagers.

LONGVILLE'S KERNEL.—Fruit, below medium size, two inches and a half wide, and two inches and a quarter high; ovate, slightly angular, with ridges round the eye. Skin, greenish yellow, tinged with red, and streaked with dark red on the side next the sun. Eye, small and closed on the shaded side, with short erect segments, set in a deep and plaited basin. Stamens, median; tube, conical. Stalk, half an inch long, slender, and deeply inserted in a russety cavity. Flesh, yellow, firm, sweet, slightly acid, and with a perfumed flavour. Cells, ovate, axile open.

A dessert apple, of good, but only second-rate quality; in use during August and September.

According to Mr. Lindley, "It is said that this apple originated in Herefordshire, where it is at present but little known; it is very handsome, and of considerable merit."

LORD BURGHLEY.—Fruit, medium sized; roundish, and slightly flattened, ribbed at the apex, and angular on the sides; at the base it resembles the Nonpareil. Skin, green at first, changing to deep golden yellow on the shaded side, and dark red changing to deep clear shining crimson on the side next the sun, and dotted all over with russet specks and dots. Eye, rather closed, set in an angular plaited basin. Stamens, marginal or median; tube, conical. Stalk, half an inch to three-quarters long, frequently a mere knob, set in a wide cavity.

Flesh, yellowish, very tender and juicy, sweet, and with a fine pine flavour. Cells, obovate; axile, closed.

A first-rate dessert apple; in use from Christmas till May.

Raised in the garden of the Marquis of Exeter, at Burghley, near Stamford, and was first distributed in 1865 by Mr. House, the nurseryman at Peterborough.

LORD CLYDE.—Fruit, below medium size, two inches and five-eighths wide, and two inches and a quarter high; not unlike a small specimen of Golden Noble. It is regular and even in its outline. Skin, of an uniform lemon colour, without any trace of red, and with very little thin grey russet in the cavity of the stalk. Eye, closed, with flat convergent segments, set in a narrow and rather shallow basin. Stamens, marginal; tube, funnel-shaped. Stalk, half an inch long, inserted in a wide and rather deep cavity. Flesh, yellowish white, tender, juicy, sweet, and pleasantly flavoured. Cells, open, roundish.

An excellent cooking apple, which keeps well till March. It was raised by Mr. B. W. Witham, nurseryman, Reddish, near Stockport.

LORD DERBY (*London Major*).—Fruit, large, three inches and a quarter high, and three inches wide; roundish, narrowing from the middle to the eye; it has prominent ribs, which extend in ridges round the crown. Skin, smooth and shining, quite dark grass-green, strewed with a few russet dots, and some lines of russet. Eye, closed, with connivent leafy segments, set in a deep angular or puckered basin. Stamens, median; tube, funnel-shaped or conical. Stalk, very short and stout, imbedded in the cavity. Flesh, greenish, soft, and tender, with a mild acidity. Cells, roundish ovate; abaxile.

An excellent culinary apple; in use up till Christmas. It is a good deal like Gloria Mundi, and sometimes grows to an enormous size. I have them this year (1883) four inches in diameter, and the same in height.

LORD GROSVENOR.—Fruit, large, varying from three inches and a quarter wide, and three inches high, to four inches wide, and three inches and three-quarters high; ovate or conical, very prominently and irregularly ribbed, with ridges and bold puckers round the eye. Skin, of an uniform straw colour, covered with a few dots, and here and there traces of thin pale brown russet. Eye, closed, with connivent segments, and set in a deep, irregular, and ribbed basin. Stamens, marginal; tube, deep, conical. Stalk, half an inch long, slender, inserted in a deep cavity. Flesh, white, tender, juicy, and agreeably sub-acid. Cells, ovate; abaxile.

A large and handsome culinary apple; in use from September till November. It is one of those early yellow apples, of which there are now so many in the style of Stirling Castle, Lord Suffield, Hawthornden, Keswick Codlin, &c., &c.

Lord Gwydyr's Newtown Pippin. See *Alfriston*.

LORD LENNOX.—Fruit, small, two inches and a quarter wide,

and an inch and three-quarters high; round or oblate, even and regular in its outline. Skin, greenish yellow on the shaded side, and covered with bright red, streaked with dark crimson, on the side next the sun; the surface marked here and there, and especially round the eye, with patches of pale brown russet. Eye, small and closed, with flat convergent segments, set in a shallow, rather flat, and plaited basin. Stamens, median; tube, funnel-shaped. Stalk, half an inch long, rather stout, inserted in a shallow cavity. Flesh, yellowish, crisp, juicy, sweet, and with a fine flavour. Cells, obovate; axile, open.

An excellent and very pretty dessert apple; in use up to January. It is much grown about Lincoln for market purposes.

Lord Nelson. See *Kirke's Lord Nelson.*

LORD RAGLAN.—Fruit, round and even in outline. Skin, yellow on the shaded side, and with a delicate red cheek, speckled with deeper red, on the side next the sun. Eye, rather small, and closed, deeply sunk in a plaited basin. Stalk, short, inserted in a very narrow shallow cavity, the base of the fruit being nearly flat. Flesh, tender, pleasantly sub-acid.

An excellent cooking apple; in use during March and April.

LORD SUFFIELD.—Fruit, large, two inches and three quarters wide and three inches high; conical or ovate, even in its outline, with several obtuse angles on its sides. Skin, smooth, pale greenish yellow, with sometimes a tinge of red next the sun. Eye, small, and quite closed, the segments being connivent and placed in a plaited basin. Stamens, median; tube, conical. Stalk, slender, over half an inch long, inserted in a deep cavity. Flesh, white, tender, and firm, very juicy, and briskly flavoured. Cells, open, ovate; abaxile.

One of the best early cooking apples; it is in use during August and September.

The tree is an early and very prolific bearer, and one of those varieties which, on account of these properties, is not long lived.

This was raised by a hand-loom weaver named Thomas Thorpe, of Boardman Lane, Middleton, near Manchester, and was first let out in 1836 or 1837. It was called Lord Suffield on account of that nobleman being at the time Lord of the Manor of Middleton.

Lovedon's Pippin. See *Nonpareil.*

LUCOMBE'S PINE APPLE (*Pine Apple; Pine Apple Pippin*).—Fruit, rather below medium size; ovate or conical, slightly and obscurely ribbed about the eye. Skin, of an uniform clear pale yellow, but with an orange tinge on the side next the sun, the whole surface thinly strewed with pale brown russety dots. Eye, small and closed, with broad ovate segments, reflexed at the tips, set in a narrow, shallow, and plaited basin. Stamens, marginal or median; tube, funnel-shaped. Stalk, stout, about a quarter of an inch long, inserted in a narrow and

shallow cavity, generally with a swelling on one side. Flesh, yellowish white, tender and delicate, juicy and sugary, with a rich aromatic flavour, resembling that of a pine apple. Cells, roundish; axile, slit.

A dessert apple of first-rate quality; it is in use from the beginning of October till Christmas.

This desirable apple originated in the nursery of Messrs. Lucombe, Pince & Co., of Exeter, and is well worthy of general cultivation.

LUCOMBE'S SEEDLING.—Fruit, large, three inches and a half wide, and two inches and three-quarters high; roundish and angular. Skin, pale greenish yellow, strewed with dark dots, and imbedded green specks on the shaded side, but bright red, which is streaked with crimson, on the side next the sun. Eye, small and open, set in an angular and plaited basin. Stamens, marginal; tube, deep, funnel-shaped. Stalk, short and thick, inserted in a rather deep cavity. Flesh, white, firm, juicy, and pleasantly flavoured. Cells, roundish; axile, open.

A culinary apple of first-rate quality; in use from October to February. The tree is a strong and vigorous grower, attains a large size, and is an excellent and early bearer.

This, as well as the preceding, was raised in the Exeter nursery.

MABBOTT'S PEARMAIN.—Fruit, medium sized, two inches and a quarter wide, and about the same high; round, and bluntly angular. Skin, bright yellow tinged with thin red on the shaded side, and bright red on the side exposed to the sun; the whole surface thickly strewed with grey russet dots like freckles. Eye, closed, with broad convergent segments, set in a shallow plaited basin. Stamens, marginal; tube, funnel-shaped. Stalk, very slender, inserted in a deep russety cavity. Flesh, yellowish, tender, juicy, sweet, and highly flavoured. Cells, obovate; axile, slit.

A valuable dessert apple; in use up till Christmas.

This is a favourite among the great orchardists about Maidstone, and was first brought to my notice by Mr. Lewis Killick, of Langley, near Maidstone.

MACLEAN'S FAVOURITE.—Fruit, medium sized, roundish. Skin, yellow. Flesh, crisp, and richly flavoured, resembling the Newtown Pippin.

A very excellent dessert apple. The tree is an abundant bearer, but a delicate grower, and apt to canker unless in warm and light soils. October to January.

Raised by Dr. Maclean, of Colchester.

MADELEINE (*Margaret; Summer Pippin*).—Fruit, rather below medium size; roundish. Skin, yellowish white, with numerous imbedded pearly specks, with an orange tinge next the sun, and sometimes marked with faint streaks of red. Eye, small and closed, set in a narrow basin, and surrounded with several unequal plaits. Stalk, short and slender, not extending beyond the base, and inserted in a

funnel-shaped cavity. Flesh, white, very crisp and tender, juicy, sweet, and highly flavoured.

An early dessert apple, of good, but only second-rate quality; ripe in the middle and end of August. The tree is a free grower, and is readily distinguished by the excessive pubescence of its leaves and shoots.

Mr. Lindley, in the "Guide to the Orchard," considers this variety as identical with the Margaret of Ray, which is a mistake. It is, no doubt, the Margaret of Miller, but certainly not of any English author either preceding or subsequent to him. It is to be observed that the lists of fruits given by Miller in his Dictionary are chiefly taken from the works of the French pomologists, while the fruits of his own country are almost wholly neglected; and the only reason I can assign for his describing this variety for the Margaret is, because our own Margaret being by some authors called the *Magdalene*, he might have thought the two synonymous.—See *Margaret*.

Magdalene. See *Margaret*.

Mage's Johnny. See *Green Tiffing*.

MAGGIE.—Fruit, below medium size, two inches and three-quarters wide, and two inches and a quarter high; roundish, uneven in its outline, and somewhat flattened. Skin, yellow on the shaded side, and red next the sun, strewed with small russet dots. Eye, open, with erect and slightly divergent segments, set in an irregular basin. Stamens, median; tube, funnel-shaped. Stalk, short and slender, inserted in a narrow and rather deep cavity. Flesh, yellowish, extremely acid and austere. Cells, open, roundish obovate.

A Gloucestershire cider apple.

MAIDEN'S BLUSH.—Fruit, large, three inches and a quarter wide, and two inches and a half high; roundish and flattened. Skin, of a fine rich pale yellow colour, tinged with a blush of beautiful red on the side exposed to the sun. Eye, pretty large and closed, set in a round, even, and rather deep basin. Stamens, marginal; tube, short, conical. Stalk, short, inserted in a deep and round cavity. Flesh, white, tender, brisk, and pleasantly acid. Cells, ovate.

A very beautiful culinary apple, but not of first-rate quality; it is in use during September and October.

The tree is a vigorous grower, and an abundant bearer.

An American apple. It is highly esteemed in the neighbourhood of Philadelphia, and considered one of the best culinary apples in America; it is also much used for drying, for which purpose it is considered the best. It is not, however, held in great repute in this country, its size and colour being its chief recommendation.

MALAKOVNA.—Fruit, small; roundish oblate, very regular in its outline. Skin, deep bright crimson over the entire surface, and wonderfully beautiful when growing on the tree. Eye, with long, pointed, somewhat connivent segments, which are reflexed at the tips, set in a shallow depression. Stamens, median; tube, funnel-shaped or conical.

Stalk, long, slender. Flesh, whitish, tinged with pink, firm, and rather dry, but sweet and pleasant. Cells, open, obovate ; abaxile.

In use from October till December. The tree has a fine habit of growth, and is very productive, seeming one mass of scarlet when full of fruit. Highly worthy of cultivation as an ornamental variety.

This was received from Russia by the Royal Horticultural Society.

Male Carle. See *Mela Carla.*

Malingre d'Angleterre. See *Calville Malingre.*

MALTSTER.—Fruit, below medium size, two inches and three-quarters wide, and two inches and a quarter high ; roundish and flattened, with prominent angles, which terminate in bold ridges round the eye. Skin, smooth, deep yellow when ripe, and with a few faint broken streaks of red on the shaded side, but bright red, streaked with deeper red, on the side next the sun. Eye, closed, with connivent segments, set in a deep angular basin. Stamens, median ; tube, funnel-shaped. Flesh, yellow, tender, sweet, and agreeably flavoured. Cells, obovate ; axile, closed, sometimes slightly open.

An excellent culinary apple ; in use from October till December. The tree is a free grower, and great bearer. It is much grown in Nottinghamshire.

Mammoth. See *Gloria Mundi.*

MANKS CODLIN (*Irish Pitcher ; Irish Codlin ; Eve ; Frith Pippin*). —Fruit, medium sized ; conical, and slightly angular. Skin, smooth, greenish yellow at first, but changing as it ripens to clear pale yellow, tinged with rich orange red on the side next the sun, but sometimes, when fully exposed, assuming a clear bright red cheek. Eye, small and closed, set in a small, plaited, and pretty deep basin. Stamens, marginal ; tube, funnel-shaped. Stalk, three-quarters of an inch long, more or less fleshy, sometimes straight, but generally obliquely inserted, and occasionally united to the fruit by a fleshy protuberance on one side of it. Flesh, yellowish white, firm, brisk, juicy, and slightly perfumed. Cells, obovate ; abaxile.

A very valuable early culinary apple, of first-rate quality ; it is ripe in the beginning of August, and continues in use till November.

The tree is very hardy and healthy, but not a large grower. It is a very early and abundant bearer, young trees in the nursery quarters generally producing a considerable quantity of fruit when only two years old from the grafts. It is well suited for planting in exposed situations, and succeeds well in shallow soils. It forms a beautiful little tree when grafted on the paradise stock, and is well adapted for espalier training.

MANNINGTON'S PEARMAIN.—Fruit, below medium size, two and a half inches wide, and the same high ; abrupt Pearmain-shaped, even and regular in its outline. Skin, of a rich golden yellow colour,

covered with thin brown russet on the shaded side, but covered with dull brownish red on the side next the sun, strewed with large russet dots. Eye, partially closed, with broad flat segments, set in a shallow and plaited basin. Stamens, median; tube, funnel-shaped. Stalk, three-quarters of an inch to an inch long, obliquely inserted in a moderately deep cavity, with generally a fleshy protuberance on one side of it. Flesh, yellow, firm, crisp, juicy, and very sugary, with a brisk and particularly rich flavour. Cells, open, obovate; axile.

This is one of the best and richest flavoured of our dessert apples; it comes into use in October and November, and continues in good condition till March.

A communication of some importance was sent me by Mr. Cameron, of Uckfield, by whom this variety was first propagated. He says the fruit should be allowed to hang late on the tree before it is gathered, so as to secure its peculiar richness of flavour, and long period of duration; for if gathered too soon, it loses much of its fine richness, and is very apt to shrivel.

The tree does not attain a large size, but is perfectly hardy, and an early and excellent bearer; young trees, only two or three years from the graft, producing a considerable crop of handsome, well-grown fruit.

This esteemed variety originated about the year 1770, in a garden lately in possession of Mr. John Mannington, at Uckfield, in Sussex. At the time it was raised the garden belonged to Mr. Turley, a blacksmith, and grandfather of Mr. Mannington. The original tree grew up at the root of a hedge, where the refuse from a cider press had been thrown; it never attained any great size, but continued to preserve a stunted and diminutive habit of growth, till it died about the year 1820. Previous to this, however, grafts had been freely distributed to persons in the neighbourhood; but it does not seem to have been known beyond its own locality till the autumn of 1847, when Mr. Mannington caused specimens of the fruit to be forwarded to the London Horticultural Society, by whom it was pronounced to be a dessert fruit of the highest excellence, and was designated by Mr. Thompson "Mannington's Pearmain."

Mr. Mannington, whose acquaintance I made in 1846, was a man of singular intelligence on many subjects, and was an enthusiastic pomologist. He raised many varieties of fruits, especially pears, some of which are of great excellence. He was an unwearying correspondent, and up to within a few months of his death I was favoured with his views in respect to pomological matters. He died at Uckfield on the 19th September, 1880, aged 93 years, and one of his last letters to me finished thus—"Written without spectacles."

MARBLE PIPPIN.—Fruit, medium sized, nearly three inches in diameter, and two inches and a quarter high; round and flattened; in shape and colour bearing much resemblance to Blenheim Pippin. Skin, pale yellow, strewed with russet dots, and with a red blush next the sun side. Eye, open, with reflexed, sharp-pointed segments, set in a round, smooth basin. Stamens, median; tube, funnel-shaped. Stalk, half an inch long, set in a deep wide cavity. Flesh, very tender, sweet, juicy, and pleasantly flavoured. Cells, open, roundish ovate.

An excellent dessert or culinary apple; in use from November till January.

MARGARET (*Early Red Margaret; Early Red Juneating; Red Juneating; Striped Juneating; Early Striped Juneating; Striped Quarrenden; Summer Traveller; Eve Apple, in Ireland; Early Margaret; Marget Apple; Maudlin; Magdalene; Marguerite; Lammas*). —Fruit, small, two inches wide, and the same in height; roundish ovate, and narrowing towards the eye, where it is angular. Skin, greenish yellow on the shaded side, but bright red next the sun, striped all over with darker red, and strewed with grey russety dots. Eye, half open, and prominent, with long, broad, erect segments, surrounded with a number of puckered knobs. Stamens, median; tube, funnel-shaped. Stalk, short and thick, about half an inch long, inserted in a small and shallow cavity. Flesh, greenish white, brisk, juicy, and vinous, with a pleasant and very refreshing flavour. Cells, roundish ovate or obovate; axile, closed.

A first-rate early dessert apple; it is ripe in the beginning of August, but does not keep long, being very liable to become mealy. To have it in perfection, it is well to gather it a few days before it ripens on the tree, and thereby secure its juicy and vinous flavour.

The tree does not attain a large size, being rather a small grower. It is a good bearer, more so than the Joaneting, and is quite hardy, except in light soils, when it is liable to canker. It is well adapted for growing as dwarfs, either for potting or being trained as an espalier, when grafted on the doucin and pomme paradis stock.

This is a very old English apple. It is without doubt the Margaret of Rea, Worlidge, Ray, and all our early pomologists except Miller; Mr. Lindley, however, is of a different opinion, for he believes the Margaret of Miller to be identical with that of Ray. That this variety is the Margaret of Rea, his description is sufficient evidence. "The *Margaret or Magdelen Apple* is a fair and beautiful fruit, yellow, and thick striped with red, early ripe, of a delicate taste, sweet flavour, and best eaten off the tree." Ray gives *no description* of it, but it is only reasonable to suppose that it is this variety he refers to, seeing it is the Margaret of all authors both immediately preceding and subsequent to him. And indeed in no instance is that of Miller noticed by any English author but himself anterior to Mr. Lindley.

Margaret. See *Madeleine*.

Marget. See *Margaret*.

MARGIL (*Margill; Never Fail; Munches Pippin; Small Ribston*). —Fruit, small, two inches and an eighth wide, and the same in height; conical, distinctly five-sided, with acute angles on the side, which terminate at the crown in five prominent ridges. Skin, orange, streaked with deep red, and covered on one side with patches of russet. Eye, small and closed, compressed as it were between the angles of the basin. Stamens, median; tube, deep, conical. Stalk, half an inch long, slender, and rather deeply inserted in a round and russety cavity. Flesh, yellow, firm, juicy, rich, and sugary, with a powerful and delicious aromatic flavour. Cells, roundish ovate; axile.

One of the finest dessert apples, a rival of the Ribston Pippin,

excelling it in juiciness, and being of a better size for the dessert; it is in use from November to February.

The tree is quite hardy, and generally an abundant bearer, except in seasons when the bloom is injured by frosts, to which it is liable. It is of a small and slender habit of growth, and is well adapted for growing as dwarfs or espaliers when grafted on the paradise stock.

There seems to be no record of this variety before the publication of the *Pomona Londinensis*, although it was known for many years previously. Rogers says he saw a tree of it growing as an espalier in the garden at Sheen, which was planted by Sir William Temple. I find it was cultivated to a considerable extent in the Brompton Park Nursery so early as 1750; it must therefore have been well known at that period, but I cannot discover any trace of its origin. It may have been introduced from the Continent by George London, who was for some years in the gardens at Versailles under De La Quintinye, and afterwards in partnership with Henry Wise as proprietor of the Brompton Park Nursery, as the name seems to indicate more of French than English origin.

Marguerite. See *Margaret*.

MARK MARSHALL.—Fruit, small, two inches and a half wide, and two inches high; conical or roundish ovate, frequently with one very prominent rib, but always angular. Skin, with an orange red cheek where exposed to the sun, yellow in the shade, strewed with russet dots. Eye, closed, with flat convergent segments, set in a somewhat angular and plaited basin. Stamens, median or marginal; tube, conical, inclining to funnel-shape, wide and deep, out of all proportion to the size of the fruit. Stalk, very short, imbedded in the cavity. Flesh, tender, juicy, sweet, and richly flavoured. Cells, obovate; axile.

An excellent dessert apple; in use from October to December.

MARMALADE PIPPIN (*Althorp Pippin; Welsh Pippin*).—Fruit, medium sized, two inches and a half wide, and two inches and three-quarters high; oblong, with a prominent rib on one side, and flattened at the apex, where it terminates in several prominences. Skin, very thick, hard, and membranous; deep yellow, with a brownish tinge next the sun, and strewed with numerous imbedded pearly specks. Eye, small and open, with long acuminate and reflexed segments, set in a deep and angular basin. Stalk, half an inch long, inserted in a deep and smooth cavity. Flesh, yellowish white, firm and tender, sweet, juicy, and pleasantly flavoured.

A culinary apple, but only of second-rate quality; it is in use from October to January.

The tree is hardy and an abundant bearer.

This was introduced in 1818—the year in which the original tree first produced fruit—by a Mr. Stevens, of Stanton Grange, in Derbyshire, by whom it was raised from a seed of the Keswick Codlin. The Marmalade Pippin of Diel, which is described in vol. 22, and which he says is an English apple, is not the same as the above, for he describes it as "a true streaked apple, and ripe in August."

MARRIAGE-MAKER.—Fruit, small, about two inches and a

quarter wide, and two inches high; roundish, and somewhat depressed, even and regular in its outline. Skin, smooth, entirely crimson, even on the shaded side. Eye, small, with erect convergent segments, set in a basin, which is slightly plaited. Stamens, marginal; tube, conical. Stalk, short and slender, placed in a shallow cavity. Flesh, yellowish, slightly tinged with red at the eye and under the skin, pleasantly flavoured. Cells, obovate; axile, open.

A very showy dessert apple, resembling Scarlet Pearmain; in use from October till Christmas. It was sent me by Messrs. Harrison, of Leicester.

Marrow-bone. See *Tom Putt*.

MARTIN NONPAREIL.—Fruit, below medium size; ovate, and angular on the sides. Skin, pale yellow, sprinkled with yellowish brown russet, which is rather rough. Eye, small, half open, with segments which are convergent and reflexed at the tips, set in a plaited basin. Stamens, marginal; tube, short, conical. Stalk, short and thick, sometimes a mere knob, with a swelling on one side of it. Flesh, yellow, firm, rich, juicy, and sugary. Cells, ovate; axile.

An excellent dessert apple, but not equal to the old Nonpareil; consequently can only be regarded as a second-rate variety; it is in use from December to March.

The tree is a vigorous grower, hardy, and a good bearer.

This apple was received from a nursery, as a crab stock, by the Rev. George Williams, of Martin-Hussingtree, near Worcester, and after producing fruit, was communicated by him to the London Horticultural Society.

MARTIN'S CUSTARD.—Fruit, medium sized, two inches and three-quarters wide, and two inches and a half high; roundish, ribbed on the sides, and with ridges round the crown which extend into the basin of the eye. Skin, greenish yellow, mottled with red on the shaded side, and considerably streaked with dark crimson and with a violet bloom on the side next the sun. Eye, small, quite closed, set in a narrow puckered basin. Stalk, very short, sometimes a mere fleshy knob, and sometimes woody, with a fleshy swelling on one side. Flesh, yellowish, firm, crisp, juicy, and briskly acid.

An excellent culinary apple; in use from October to Christmas.

This apple is much grown in the orchards conterminous with Northamptonshire and Leicestershire, and I am indebted for a knowledge of it to my friend the Rev. M. J. Berkeley, of Sibbertoft, near Market Harborough.

MARVELLOUS.—Fruit, small and oblate. Skin, entirely covered with brilliant crimson, and which has a fine bloom upon it, like a plum. Eye, closed, set in a shallow basin. Stalk, short. Flesh, yellow, not very juicy, with a pleasant, but not rich flavour.

The great merit of this apple is its appearance, and not its flavour. As an ornament in the dessert it will be valuable, but its season being in August, at that time its use in this respect is not much in request.

Maudlin. See *Margaret.*

MEAD'S BROADING.—Fruit, large, three inches and a half wide, and three inches high; round, obtusely angular, and somewhat flattened. Skin, with a pale red cheek, marked with a few broken streaks of crimson, on the side next the sun, and greenish on the shaded side; the surface strewed with large russet dots. Eye, closed, with flat convergent segments, set in a deep, wide, and plaited basin. Stamens, basal; tube, funnel-shaped. Stalk, short, inserted all its length in the rather shallow cavity, which is lined with thin russet. Flesh, tender, juicy, and mildly acid. Cells, elliptical; abaxile.

A large and handsome cooking apple, sent me by Messrs. J. R. Pearson & Son, nurserymen, Chilwell, near Nottingham; it is in use during October and November.

Megginch Favourite. See *Golden Reinette.*

MELA CARLA (*Male Carle*).—Fruit, medium sized, two inches and three-quarters wide, and the same in height; roundish, inclining to ovate, narrowing a little towards the eye, but generally of an ovate shape. Skin, thin and tender, pale green at first, changing as it ripens to fine delicate waxen yellow on the shaded side, but covered with fine dark crimson on the side next the sun. Eye, small and closed, with long acuminate segments, and set in a pretty wide and deep basin, which is sometimes a little ribbed. Stalk, three-quarters of an inch long, inserted in a small and smooth cavity. Flesh, white, with a greenish tinge, very delicate, juicy, and tender, with a sweet and vinous flavour, and a perfume like that of roses.

A dessert apple which, when in perfection, is of the most exquisite flavour; but, being indigenous to a warmer climate, it does not attain its full maturity in this country. When grown in an orchard house, as I have received it from Mr. Rivers, it is equal to any specimens I have ever met with in Italy. By the aid of a south wall, in a warm and sheltered situation, it may, however, be brought to some degree of excellence. At Elvaston Castle, Mr. Barron successfully cultivated it upon earthen mounds, with an inclination to the sun of 45°. When in perfection, its flesh is as tender as a highly ripened Newtown Pippin; it is in use from December to March.

The tree is a strong and vigorous grower, and an abundant bearer.

This is of Italian origin, and is extensively cultivated about Turin. Its name is by some supposed to have been given in honour of Charlemagne, who is said to have held this fruit in high estimation.

MELCOMBE RUSSET.—Fruit, small, two inches wide, and one inch high; oblate, even and regular in its outline, except round the eye, where it is undulating. Skin, entirely covered with bright cinnamon-coloured russet, which has a warm orange tinge next the sun, and no trace of any ground colour is visible. Eye, half open, with erect, leafy, convergent segments, which are reflexed at the tips, and set in a wide

saucer-like and undulating basin. Stamens, basal; tube, very shallow, conical. Stalk, very short, not extending beyond the base; stout, and inserted in a narrow cavity. Flesh, yellowish, firm, not very juicy, agreeably flavoured. Cells, round; axile, closed or slit.

A second-rate dessert apple, which keeps well till January. It is a Dorsetshire apple.

MELON APPLE.—Fruit, medium sized, two inches and three-quarters wide, and two inches and a half high; roundish, but narrowing a little towards the crown, and somewhat bluntly angular on the sides. Skin, smooth, lemon yellow tinged with green, veined with very delicate pale brown russet, on the shaded side; on the side next the sun it is pale bright crimson, with broken streaks of darker crimson and patches and veins of very thin smooth pale brown russet. Eye, small and half open, placed in a narrow, sometimes slightly angular basin. Stamens, marginal, median or basal; tube, conical. Stalk, half an inch long, very slender, straight, and woody, inserted in an even, funnel-shaped, and rather deep cavity, which is lined with brown russet. Flesh, yellowish white, very tender and crisp, juicy, sweet, and vinous, with a delicate and very agreeable perfume. Cells, round; axile, slit.

A first-rate dessert apple; in use in December.

An American apple of great excellence. It was raised in the State of New York at a place called East Bloomfield.

MELROSE (*White Melrose*).—Fruit, large, three inches and a quarter wide, and three inches high; roundish ovate, inclining to conical, and broad at the base; it has an irregularity in its outline, caused by prominent ribs, which extend from about the middle to the basin of the eye, where they form large and unequal ridges; and also by several flattened parts on the sides, giving it the appearance as if indented by a blow. Skin, smooth and shining, pale yellow tinged with green on the shaded side; but yellow tinged with orange, and marked with crimson spots and dots, on the side exposed to the sun. Eye, large and closed, with broad flat segments, and deeply set in a plaited and prominently ribbed basin. Stamens, marginal; tube, funnel-shaped. Stalk, very short, not more than a quarter of an inch long, inserted in a deep, irregular cavity, in which are a few streaks and patches of rough russet. Flesh, yellowish white, firm, but tender and juicy, with a sweet and pleasantly sub-acid flavour. Cells, elliptical; abaxile.

A very valuable and fine-looking apple, of first-rate quality, suitable either for culinary purposes or the dessert; it is in use from October to January. The tree is a strong, healthy, and vigorous grower, and forms a large round head. It is also an abundant and free bearer.

This is an old Scotch apple, the cultivation of which is confined exclusively to the Border counties, where it was probably first introduced by the monks of Melrose Abbey. Though it is one of the most popular apples of the Tweedside orchards, it does not seem to have been ever known beyond its own district. It is without doubt the largest, and one of the most useful of Scotch apples, and requires only

to be more generally known, to be cultivated throughout the length and breadth of that country. Even in the south it is worthy of cultivation as being both in size and quality one of the most attractive market apples. I have known them sold at two shillings a dozen.

MÈRE DE MÉNAGE (*Combermere Apple; Flanders Pippin*).—Fruit, very large; roundish ovate or conical, prominently ribbed, and with ridges round the eye. Skin, red, streaked with darker red all over, except a little on the shaded side, where it is yellow. Eye, closed, with flat convergent segments, or open, with short, narrow segments, which are reflexed or spreading at the tips, set in an angular basin. Stamens, basal; tube, deep, conical. Stalk, very short and stout, inserted in a deep cavity, so much so as to be scarcely visible. Flesh, firm, crisp, brisk, and juicy. Cells, roundish obovate; abaxile.

A valuable and very beautiful culinary apple of first-rate quality; in use from October to January.

Mère de Ménage sometimes attains an enormous size. It is not unusual to meet with specimens four inches and a half wide and three inches and a half high.

MICKLEHAM PEARMAIN.—Fruit, below medium size, two inches wide, and about the same high; roundish, inclining to ovate. Skin, yellow on the shaded side, with orange red next the sun, marked with traces of russet, and specked with large russet dots on its surface. Eye, large and open, set in a wide, shallow basin. Stalk, half an inch long, inserted in a deep narrow cavity. Flesh, yellow, firm, crisp, juicy, sugary, and of good flavour.

A good dessert apple, which keeps well till the end of February.

This was raised at Mickleham, near Dorking, in Surrey.

MILLER'S GLORY.—Fruit, about medium size, nearly three inches wide, and two inches and a quarter high; roundish and depressed, narrowing towards the crown, obtusely angular, and sometimes oblate. Skin, smooth, very much covered with dull livid red, of the same colour as Norfolk Beefing, except where shaded, and then it is yellowish green, covered with broken streaks of deep red. Eye, closed, with broad, flat, convergent segments, set in a shallow basin. Stamens, median; tube, conical. Stalk, half an inch long, inserted in a pretty deep cavity, but sometimes short with a swelling on one side of it. Flesh, greenish, very firm, solid, crisp, and very juicy, with a pleasant though brisk acidity. Cells, obovate; axile.

A solid and very heavy kitchen apple of the first quality, which keeps till February without shrivelling.

Milton Golden Pippin. See *Golden Pippin.*

MINCHULL CRAB (*Minshul Crab; Mincham's Crab; Lancashire Crab; Lancaster Crab*).—Fruit, above medium size, three inches wide, and two inches and a half high; roundish, and considerably flattened, almost oblate. Skin, green at first, changing to yellow, covered with

dark dots and a few veins of russet; russety over the base, and marked with a few broken stripes and mottles of crimson on the side next the sun. Eye, large and open, like Blenheim Pippin, with short and ragged convergent segments, set in a wide, shallow, and plaited basin. Stamens, basal; tube, conical. Stalk, half an inch long, inserted in a rather shallow cavity. Flesh, white, firm, crisp, and juicy, with a rough and sharp acid flavour. Cells, roundish obovate; axile, slit.

A culinary apple, of excellent quality; it is in use from November to March.

The tree is very hardy, and is not subject to canker or the attacks of insects. It is an abundant bearer.

This apple is extensively grown in the southern parts of Lancashire, and is a great favourite in the Manchester market, and all the other manufacturing towns of that district. It receives its name from the village of Minchull, in Cheshire, where, according to Rogers, the original tree existed in 1777.

MINIER'S DUMPLING.—Fruit, large, from three to three inches and a half wide, and nearly the same in height; roundish, somewhat flattened, and angular on the sides. Skin, dark green, striped with darker green on the shaded side, but covered with dark red where exposed to the sun. Stalk, an inch long, rather thick, inserted in a rather deep cavity. Flesh, firm, juicy, sub-acid, and pleasantly flavoured.

An excellent culinary apple, of first-rate quality; in use from November to May.

The tree is a strong grower, hardy, and an excellent bearer. It is one of the varieties grown in Dr. Swainson's garden at Twickenham in 1807.

MITCHELSON'S SEEDLING.—Fruit, above the medium size; somewhat ovate. Skin, of a fine deep yellow, thinly strewed with minute brown dots, interspersed with slight patches of very delicate russet; but faintly mottled with clear red on the side exposed to the sun. Eye, large and open, with short, stunted segments, and set in a rather deep and plaited basin. Stalk, very short, inserted in a round and even cavity, which is tinged with green, and lined with fine, delicate grey russet. Flesh, yellowish, firm, crisp, brisk, very juicy, and vinous, abounding in a rich and agreeable perfume.

A very excellent apple, suitable either for culinary purposes or the dessert; it is in use from December to February.

This beautiful apple was raised by Mr. Mitchelson, a market gardener, at Kingston-on-Thames.

MONKLAND PIPPIN.—Fruit, small, two inches wide, and the same in height; oval, even, and regularly formed, with five obscure ribs round the eye. Skin, green, becoming yellow as it attains maturity, marked with imbedded green specks and numerous very minute dots. Eye, half open, set in a round and plaited basin. Stalk, three-quarters

of an inch long, slender, and inserted in a round, narrow cavity, which is lined with rough russet. Flesh, greenish white, soft and juicy, but with little or no flavour.

An apple of which it is difficult to say to what use it is applicable, having nothing whatever to recommend it; it is ripe in November.

MONKTON.—Fruit, below medium size, two inches and three-quarters wide, and two inches high; oblate, slightly ribbed on the sides, and ridged round the eye. Skin, entirely covered with beautiful red, which is marked with spots, and broken stripes of deep crimson; the colour on the shaded side is paler than on the side exposed to the sun; it is strewed all over with russety dots, and round the stalk and in the basin of the eye it is of a clear waxen yellow. Eye, small and open, with broad, erect segments, set in a moderately deep basin. Stalk, short and thick, inserted in a rather shallow cavity, which is lined with thick grey russet. Flesh, yellowish, tender, juicy, and brisk.

A beautiful cider apple, raised at Monkton, near Taunton, in Somersetshire.

Monstrous Pippin. See *Gloria Mundi*.

MOORE'S SEEDLING.—Fruit, large, three inches and a quarter wide, and three inches high; conical and angular, flattened at the base. Skin, greenish yellow on the shaded side, and marked with broken streaks of red where exposed to the sun, interspersed with numerous large dark spots. Eye, small and open, set in a plaited basin. Stalk, very short, imbedded in a small, narrow cavity, and surrounded with a patch of russet. Flesh, yellow, tender, rather sweet and pleasantly flavoured.

A good culinary apple; ripe in October, and keeps till December.

MORGAN'S SWEET.—Fruit, about medium size, two inches and a half high, and the same in width; conical, distinctly five-sided at the crown, and having a near resemblance to a small fruit of Keswick Codlin. Skin, pale lemon yellow, with a flush of pale red on the side next the sun, and the whole surface covered with large dots. Eye, closed, with long leafy segments, set in a narrow basin, which is angular. Stamens, marginal; tube, long, funnel-shaped. Stalk, half an inch long, inserted in a deep cavity, which is lined with rough russet. Flesh, yellowish white, tender and marrow-like, juicy, sweet, and briskly flavoured. Cells, obovate; abaxile.

A cider apple much used in Somersetshire, and very good as a culinary variety; in use in November and December. The tree is a very strong grower.

MORNING PIPPIN.—Fruit, medium sized, two inches and a half wide, and two inches and a quarter high; roundish and depressed, even and pretty regularly formed, except towards the crown, where it is a little angular. Skin, smooth and shining, except where it is marked with patches and ramifications of pale brown russet, which is rather

rough; wherever it is exposed to the sun it is covered with dark shining crimson, but on the shaded side it is deep yellow, washed with thin pale red, and marked with broken stripes of crimson. Eye, half open, with erect segments, which are reflexed at the tips, and which are frequently broken, leaving the eye open with stunted segments, and placed in a rather shallow, somewhat angular basin. Stamens, marginal; tube, funnel-shaped. Stalk, about a quarter of an inch long, sometimes woody, sometimes a fleshy knob, inserted in a very shallow and narrow cavity. Flesh, greenish white, very firm and crisp, pretty juicy, with a brisk and agreeably perfumed flavour. Cells, ovate; axile.

A good culinary apple, which bakes well, and has a pleasant acidity; in use from December to March. The tree is an excellent bearer.

This, one of the best keeping apples of the Gloucestershire orchards, was sent me, with many others of that district, by G. S. Wintle, Esq., of Gloucester.

MORRIS'S COURT OF WICK.—Fruit, small, two inches and a quarter broad, and an inch and three-quarters high; roundish oblate, regularly and handsomely shaped, very closely resembling its parent, the old Court of Wick. Skin, pale green on the shaded side, but washed with light red next the sun, which is covered with darker red spots, and marked with thin grey russet, round the eye. Eye, open, with reflexed segments, equally as characteristic as that of the old Court of Wick, and placed in a wide, shallow basin. Stamens, marginal; tube, funnel-shaped. Stalk, half an inch long, inserted in a round cavity. Flesh, firm but tender, with a profusion of rich, vinous, and highly flavoured juice. Cells, obovate; axile.

A delicious dessert apple, exceeding even the old Court of Wick; it is in use from October to February.

Raised some years ago by Mr. Morris, a market gardener, at Brentford, near London.

MORRIS'S NONPAREIL RUSSET (*Nonpareil Russet*).—Fruit, small; conical and irregularly formed, being generally larger on one side than the other, and having the eye placed laterally. Skin, green, covered with large patches of thin grey russet, strewed with silvery scales, and marked with green dots. Eye, small and open, with segments reflexed at the tips, and set in a plaited basin. Stamens, median; tube, conical. Stalk, short, and deeply inserted in an oblique cavity. Flesh, greenish, firm, crisp, juicy, sugary, briskly flavoured, and charged with a pleasant aroma. Cells, quite closed, ovate; axile.

An excellent dessert apple, of the first quality; in use from October to March, and will keep even as long as May and June.

The Morris's Nonpareil Russet, of the London Horticultural Society's catalogue, which is said to be oblate, cannot be true. I know that the variety described above is the true one, the friend from whom I received it having procured it from Mr. Morris, of Brentford, by whom it was raised.

MORRIS'S RUSSET.—Fruit, below medium size, two inches

and a half wide, and two inches and a quarter high; round, regularly and handsomely shaped. Skin, covered with a coat of smooth, thin, brown russet, with occasionally a bright, fiery crimson flame breaking out on the side next the sun, sometimes so large as to form a fine, smooth, and varnished crimson cheek. Eye, large and open, set in a small and shallow basin. Stamens, median; tube, funnel-shaped. Stalk, very short, inserted in a rather small cavity. Flesh, firm, but tender, juicy, brisk, and sugary, charged with a very rich and powerful aromatic flavour. Cells, obovate; axile.

This is a dessert apple of the highest excellence, and ought certainly to form one in every collection, however small; it is in season from October to February.

This, like the two preceding varieties, was raised by Mr. Morris, of Brentford.

MOSS'S INCOMPARABLE.—Fruit, below medium size, two inches and three-quarters wide, and two and a quarter high; roundish, inclining to oblate, angular, knobbed round the crown, where the angles terminate. Skin, entirely covered with streaks of bright deep crimson on a deep yellow ground. Eye, small and closed, with erect short segments, not quite connivent, set in a deep angular and plaited basin. Stamens, median; tube, funnel-shaped. Stalk, very short, inserted in a deep, russet-lined cavity. Flesh, yellowish, crisp, juicy, sweet, and of good flavour. Cells, obovate; axile.

A useful apple of first-rate quality, either for cooking or for the dessert; it is a late keeper, being in use from January till April.

Mother Apple. See *American Mother*, *Cornish Mother*, *Oslin*, and *Sussex Mother*.

Motteux's Seedling. See *Beachamwell*.

MR. GLADSTONE.—Fruit, small, two inches and a quarter wide, and an inch and three-quarters high; oblate, even and regular in outline. Skin, very much covered with dull red, which is thickly striped with dark crimson, except only where it is shaded, and there it is yellowish. Eye, closed, with connivent segments, set in a rather wide basin. Stamens, marginal; tube, conical. Stalk, an inch long, and slender, not deeply inserted. Flesh, tender, juicy, sweet, and well flavoured. Cells, obovate; axile, slit.

An early dessert apple; ripe in August. This originated in the neighbourhood of Kidderminster. It received a first-class certificate from the Royal Horticultural Society, August, 1883.

MRS. WARD.—This in its outward appearance and form somewhat resembles the Court of Wick, with the beautiful scarlet flush of its parent, the Scarlet Nonpareil. Fruit, below medium size; roundish ovate, compressed at both ends; outline very even and regular. Skin, smooth, of a warm yellow or orange colour on the shaded side, flushed with deep scarlet on the side next the sun, with here and there slight patches

of russet, especially near to the eye and stalk. Eye, open, set in a shallow, evenly-formed cavity. Stalk, long, slender, and deeply set. Flesh, pale yellow, firm, juicy, with a fine, brisk, sprightly acid flavour.

One of the pleasantest little dessert apples, and beautiful in appearance; in use from November to March.

Raised by Mr. N. Lawrence, nurseryman, Chatteris, Cambridgeshire.

Munches Pippin. See *Margil.*

MUNN'S RED.—Fruit, below medium size, two inches and a quarter wide, and two inches high; round, inclining to ovate, even and regular in its outline. Skin, bright red, approaching scarlet, mottled and somewhat streaked with crimson over its whole surface. Eye, closed, with connivent segments, set in a pretty deep basin, which is either even and saucer-like or a little angular. Stamens, median; tube, funnel-shaped. Stalk, long, curved, and rather stout and woody, inserted in a very deep round cavity. Flesh, yellowish, with a stain of red running from the base of the eye round the carpels. Cells, roundish elliptical; abaxile.

A Herefordshire cider apple, raised at Canon Pyon by a person of the name of Munn.

Murdy. See *Comey Norman.*

MURFITT'S SEEDLING.—Fruit, large, three inches and a quarter wide, and two inches and three-quarters high; round and depressed, rather angular in its outline. Skin, very greasy to handle, green, becoming yellowish towards ripening; on the sun side it has a dull brown blush, and the surface is strewed with large russet dots. Eye, rather small, with flat convergent segments, set in a small plaited basin. Stamens, median; tube, conical. Stalk, about an inch long, slender, inserted in a deep round cavity, which is lined with russet extending over the base, and sometimes with a swelling on one side of it. Flesh, tender, crisp, and very juicy, with a fine brisk flavour. Cells, ovate; abaxile.

A fine large apple for culinary use; in use from October till Christmas. I received it from Messrs. Wood & Ingram, of Huntingdon.

NANCY JACKSON.—Fruit, above medium size, three inches wide, and two inches and a half high; round, rather uneven and angular, and sometimes with prominent obtuse ribs towards the eye. Skin, bright crimson over one-half of its surface, where exposed to the sun, and yellow where shaded. Eye, open, with short and sometimes withered segments, and sometimes it is closed, set in a rather shallow basin. Stalk, short, inserted in a close and narrow cavity. Flesh, firm, crisp, and very juicy, with a fine brisk acidity.

A cooking apple of great excellence, which keeps in perfect condition till May.

This is very much cultivated in the North Riding of Yorkshire, where it is greatly appreciated.

NANNY. — Fruit, medium sized, two inches and three-quarters wide, and two inches and a half high; roundish, narrowing towards the apex, and somewhat angular on the sides. Skin, smooth, greenish yellow, with broken streaks of red, on the shaded side, but bright red, streaked with dark crimson, on the side next the sun; the whole strewed with russety dots. Eye, open, with divergent segments, placed in an angular basin, which is marked with linear marks of russet. Stamens, marginal; tube, long, conical. Stalk, short, inserted in a rather deep, round cavity, thickly lined with rough russet, which extends in ramifications over the base. Flesh, yellow, rather soft and tender, juicy, sugary, and highly flavoured. Cells, roundish ovate; axile, slit.

A dessert apple of excellent quality, and when in perfection a first-rate fruit; it is in use during October, but soon becomes mealy.

The tree attains the middle size and is a good bearer, much more so than the Ribston Pippin, to which the fruit bears some resemblance in flavour.

This is met with about Havant and other districts in West Sussex, and on the borders of Hampshire.

NATURAL POCKET APPLE.—Fruit, large, three inches and a quarter wide, and two inches and a quarter high; short, ovate, uneven in its outline, prominently ribbed, and with ridges round the eye. Skin, greenish yellow when ripe, with a tinge of red next the sun, which is also mottled with darker red, russety over the base. Eye, closed, deeply set in an uneven puckered basin. Stamens, median, inclining to basal; tube, conical. Stalk, very short, deeply set in an uneven russety cavity. Flesh, white, tender, sweet, and with a slight astringency. Cells, Codlin-like, elliptical; abaxile.

A large and handsome cooking apple; in use from October till December.

This is a Devonshire apple, and was received from Mr. Rendell, Netherton Manor.

Neige. See *De Neige*.

NELSON CODLIN (*Nelson's Codlin; Backhouse's Nelson; Nelson*). —Fruit, large and handsome, three inches wide, and three and a quarter high; conical or oblong. Skin, greenish yellow strewed with russety specks on the shaded side, but where exposed to the sun of a fine deep yellow, covered with rather large dark spots, which are encircled with a dark crimson ring. Eye, open, with short segments, set in a deep, plaited, and irregular basin. Stamens, median; tube, funnel-shaped. Stalk, about a quarter of an inch long, inserted in a very deep and angular cavity. Flesh, yellowish white, delicate, tender, juicy, and sugary. Cells, roundish obovate; abaxile.

A very excellent apple, of first-rate quality as a culinary fruit, and also valuable for the dessert; it is in use from September to January. The tree is a strong, vigorous, and healthy grower, and a most abundant bearer.

This was first brought into notice by John Nelson, a noted Wesleyan preacher in the early days of Wesleyanism, who during his journeys, while engaged in the work of evangelisation in Yorkshire, used to distribute grafts among his friends; from this circumstance it became known as the Nelson Apple. Mr. Hugh Ronalds, who received the sort from Mr. Backhouse, of York, published it in the *Pyrus Malus Brentfordiensis* as Backhouse's Lord Nelson, a name which the late Mr. James Backhouse disclaimed, and, as he informed me, he preferred so excellent an apple should be a memorial of an equally excellent man.

Nelson's Glory. See *Warner's King.*

NETHERTON LATE BLOWER.—Fruit, large, three inches wide, and three inches and a quarter high; conical, frequently with a curved axis, which makes it larger on one side than the other; even in its outline. Skin, yellow where shaded, and with a pale red cheek where exposed to the sun, marked with a few short crimson streaks; russety over the base. Eye, small and closed, with convergent segments, set in a narrow and puckered basin. Stamens, marginal; tube, long, funnel-shaped. Stalk, very short, imbedded in the russety cavity. Flesh, firm, woolly in texture, sweet, and with a pleasant acidity. Cells, open; obovate.

A Devonshire cider apple, which bears well, keeps late, and being thick in the skin the birds do not eat the fruit as they do many other late sweet sorts. It is in good condition up till December.

Neverfail. See *Margil.*

Newbold's Duke of York. See *Rymer.*

NEW BESS POOL.—Fruit, medium sized, three inches wide, and two inches and a half high; roundish, depressed, and angular. Skin, yellow on the shaded side, where it is also streaked with short broken stripes of pale red, but on the side next the sun it is entirely covered with very dark red, almost approaching the colour of dark mahogany, and strewed with russet dots. Eye, large and closed, with connivent segments, set in a deep and angular basin. Stamens, median; tube, funnel-shaped. Stalk, stout and straight, half an inch long, deeply inserted in a russety cavity. Flesh, greenish white, crisp, juicy, sweet, and of good flavour. Cells, wide open, obovate.

An excellent long-keeping apple, being in good condition up till February.

This is supposed to be a seedling from Bess Pool, originating in Yorkshire. Dr. Bull informs me that it is widely grown in Herefordshire. The tree attains a large size, with a spreading habit of growth. It blooms late, after all the other sorts are almost over, and bears well.

NEW BROMLEY.—Fruit, below medium size; roundish, with a very narrow puckered crown. Skin, of a glossy bright crimson colour next the sun, and dappled with yellow and crimson on the shaded side. Stalk, very short, imbedded the whole of its length in a round, even, smooth cavity. Flesh, yellow, tinged with crimson, like the apple called Sops-in-wine. Juicy, and with an astringency peculiar to cider apples.

An excellent cider apple, much esteemed in Gloucestershire.

NEW COCKPIT.—Fruit, large, three inches and a quarter wide, and two inches and three-quarters high; prominently angular, roundish and flattened, the angles forming bold ridges round the eye. Skin, deep rich yellow, streaked with bright crimson on the side next the sun, and only partially so on the shaded side. Eye, small, closed, with flat convergent segments, set in a deep angular basin. Stamens, marginal; tube, funnel-shaped. Stalk, very short, or sometimes three-quarters of an inch long, set in a deep angular cavity. Flesh, yellowish, tender, juicy, and with a fine perfume. Cells, obovate; abaxile.

A fine culinary apple; in use from October till Christmas.

I do not know why this should be called the *New* Cockpit, as it has no relation whatever to the Cockpit, either in size, shape, colour, or quality; and though called new, it is really a very old variety, which I can trace as far back as 1780. The fruit, when cut, has a fine perfume like Gravenstein.

NEW GERMAN.—Fruit, medium sized, two inches and five-eighths wide, and two inches and three-quarters high; conical, with somewhat of a waist near the crown, distinctly five-ribbed, with smaller intermediate ribs, and on one or two of the most prominent the line of the suture is distinctly seen; the apex is puckered. Skin, smooth and shining, dark mahogany next the sun, but striped with red and yellow on the shaded side. Eye, set in a narrow puckered basin, with erect convergent segments. Stamens, marginal; tube, deep, funnel-shaped. Stalk, long, inserted in a deep, wide, angular cavity. Flesh, very tender, with a greenish tinge, sweet, and with an agreeable perfume. Cells, open, obovate; axile.

A good useful Herefordshire apple up till Christmas.

NEW HAWTHORNDEN.—Fruit, large, three inches and a half wide, and two inches and a half high; oblate, obtusely ribbed, and with several rather prominent ridges round the eye. Skin, pale green, becoming straw or lemon yellow as it ripens, and sparingly strewed with russet dots. Eye, partially closed, with somewhat erect, connivent segments, set in a wide and finely plaited basin. Stamens, marginal; tube, conical. Stalk, half an inch to an inch long, inserted nearly all its length in the wide open cavity. Flesh, tender, crisp, very juicy, and pleasantly acid. Cells, elliptical; abaxile.

A handsome early cooking apple, which has a close resemblance in form and colour to the old Hawthornden, but is very much larger. It is in use from the beginning of September till the middle or end of October, and then it becomes marked with fungoid specks, which indicate the condition of the flesh under the surface. When used early it is a fine fruit, but in the matter of lasting it does not equal the Winter Hawthornden, with which it is very frequently confounded, an error which I regret I helped to propagate by making them synonymous in the last edition of this work.

It was introduced by Mr. Rivers in 1847 by the name of New Hawthornden only, and I am not aware how it became associated with the Winter Hawthornden.

NEWLAND SACK.—Fruit, medum sized, three inches wide, and nearly the same high; roundish oval, narrowing from the middle towards the stalk and the eye, obtusely ribbed and uneven both at the stalk and the eye. Skin, when ripe, greenish yellow in the shade, slightly marked with russet, and with a more or less deep blush of red on the side next the sun; the whole surface very russety and strewed with dark russet dots. Eye, closed, set in an irregular basin. Stamens, marginal; tube, funnel-shaped. Stalk, about three-quarters of an inch long, deeply inserted in an uneven cavity. Flesh, tender, sweet, and of good flavour. Cells, oblong, obovate, or elliptical; axile, open.

This is a Worcestershire orchard fruit, highly appreciated and extensively grown at Newland, near Malvern, and the surrounding villages. It keeps well even up till February, does not bruise in travelling, or if bruised will not decay. It is a great favourite with Mr. Baron Webster, at the fruit farm of Newland Court, who says he wishes all his orchards were Newland Sacks and Blenheim Pippins.

New London Pippin. See *London Pippin*.

New Nonpareil. See *Early Nonpareil*.

NEW ROCK PIPPIN.—Fruit, of medium size; round, even, and sometimes obscurely ribbed. Skin, dull green on the shaded side, and brownish red where exposed to the sun, very much covered with brown russet. Eye, closed, set in a round and plaited basin. Stamens, marginal; tube, deep, conical. Stalk, short, inserted in a deep, round cavity. Flesh, yellow, firm, sweet, rich, and perfumed with the flavour of anise. Cells, closed, obovate.

A dessert apple of first-rate quality; in use from January to May.

Raised by Mr. William Pleasance, a nurseryman at Barnwell, near Cambridge, and was communicated by him to the London Horticultural Society in 1821. It belongs to the Nonpareil family, and is valuable as a late winter apple.

NEWTOWN PIPPIN (*Large Yellow Newton Pippin; American Newtown Pippin; Green Newtown Pippin; Petersburgh Pippin; Green Winter Pippin*).—Fruit, medium sized; roundish, broadest at the base, with broad obscure ribs extending to the apex, which give it an irregularity in its outline. Skin, at first dull green, but changing as it ripens to a fine olive green, or greenish yellow, with a reddish brown tinge next the sun, and dotted all over with small grey russety dots. Eye, small and closed, set in a small and rather shallow basin. Stamens, median; tube, conical. Stalk, half an inch long, slender, and inserted all its length in a deep round cavity lined with delicate russet, which extends over a portion of the base. Flesh, yellowish white tinged with green, firm, crisp, very juicy, with a rich and highly aromatic flavour. Cells, obovate; axile.

A dessert apple, which, when in perfection, is not to be surpassed; it is in use from December to April. This description being taken from an imported specimen, it must not be expected that fruit grown

in this country will attain the same perfection; for, like most of the best American apples, it does not succeed in this climate. Even with the protection of a wall, and in the most favourable situation, it does not possess that peculiarly rich aroma which characterises the imported fruit.

The tree is a slender and slow grower, and is always distinguished, even in its young state, by the roughness of its bark. It prefers a strong, rich, and genial soil, and, according to Coxe, does not arrive at maturity till twenty or twenty-five years old.

This is an old American apple. It originated at Newtown, on Long Island, U.S., and was introduced to this country about the middle of the last century. I find it was cultivated in the Brompton Park Nursery so early as 1768, under the name of "Newtown Pippin from New York." Forsyth remarks that it is said to have been originally from Devonshire, but if it were so, there would still have been some trace of it left in that county. It is extensively cultivated in New York, and all the middle states, and particularly on the Hudson, where the finest American orchards are. There are immense quantities produced, which are packed in barrels and exported to Britain and other parts. The month of January is generally the season they arrive in this country, and then they are the most attractive of all dessert apples in Covent Garden Market; the name serving, in many instances, as a decoy for the sale of many other and inferior varieties. The Alfriston, in many collections, is erroneously cultivated under the name of Newtown Pippin.

NEWTOWN SPITZENBERG (*Matchless; Burlington Spitzenberg; English Spitzenberg*).—Fruit, above medium size, three inches and a quarter wide, and two inches and a quarter deep; roundish, regularly and handsomely formed, a little flattened, somewhat resembling a Nonesuch. Skin, smooth, at first pale yellow tinged with green, but changing to a beautiful clear yellow on the shaded side, but of a beautiful clear red, streaked with crimson, on the side next the sun, and strewed with numerous russety dots. Eye, open, set in a wide and even basin. Stamens, median; tube, conical. Stalk, short and stout, inserted in a deep cavity. Flesh, yellowish, firm, rich, and pleasantly flavoured. Cells, wide open, obovate.

An American dessert apple, very pretty and handsome; of good quality, but only second-rate; it is in use from November to February.

This originated at Newtown, on Long Island, U.S. It received the name of Matchless from the late William Cobbett, who sold it under that name.

New York Gloria Mundi. See *Gloria Mundi*.

NEW YORK PIPPIN.—Fruit, rather large, of an oblong figure, somewhat pyramidal, rather irregular in its outline, and with five angles on its sides, three of which are generally much shorter than the other, forming a kind of lip at the crown; from two inches and a half to three inches deep, and the same in diameter at the base. Eye, closed, rather deeply sunk in a very uneven, irregular basin. Stalk, half an inch long, slender, rather deeply inserted in a wide, uneven cavity. Skin, dull greenish yellow, with a few green specks, intermixed with a little thin grey russet, and tinged with brown on the

sunny side. Flesh, firm, crisp, tender. Juice, plentiful, sweet, with a slight aromatic flavour.

A dessert apple; in use from November to April.

An American variety of excellence. The tree grows large, and bears well. It sometimes happens with this, as it does with Hubbard's Pearmain, that smooth fruit grow upon one branch, and russety ones upon another; and in cold seasons the fruit are for the most part russety.

It was named the New York Pippin by Mr. Mackie, and first propagated in his nursery at Norwich about 1831.

Never having seen this apple, I have here given Mr. Lindley's description verbatim, for the benefit of those who may meet with it, as it is no doubt still in existence in the county of Norfolk.

NO CORE.—Fruit, large, three inches and a quarter wide, and three inches high; roundish, narrowing towards the crown, uneven in its outline, with prominent blunt ribs on the sides. Skin, yellow where shaded, tinged with red where exposed to the sun, and strewed with numerous pearl specks and dots of russet. Eye, large, wide open, with reflexed segments, set in a deep angular basin. Stamens, marginal; tube, conical. Stalk, very short, quite imbedded in the shallow narrow cavity, surrounded with a patch of rough brown russet. Flesh, yellowish white, tender, and soft, with a mild acidity, and soon becomes mealy. Cells, obovate; abaxile.

An early kitchen apple; ripe in September. The core is small, but not more so than in many apples, and I see no reason why it should have acquired the name of No Core.

NONESUCH (*Nonsuch; Langton Nonsuch*).—Fruit, medium sized, two inches and a half wide, and two inches and a quarter high; roundish oblate, regularly and handsomely shaped. Skin, smooth, pale yellow, mottled with thin pale red on the shaded side, and striped with broad broken stripes of red next the sun. Eye, small and closed, set in a wide, shallow, and even basin. Stalk, short and slender, inserted in a shallow cavity. Stamens, marginal; tube, funnel-shaped. Flesh, white, tender, juicy, sweet, and slightly perfumed. Cells, ovate; axile, slit.

An excellent culinary apple, of first-rate quality, and, according to Mr. Thompson, excellent for apple jelly; it is ripe in September, and continues during October. The tree is a free grower, attaining about the middle size, and is an abundant and early bearer; young trees three years old from the graft producing an abundance of beautiful fruit.

Although an old variety, I do not think this is the Nonesuch of Rea, Worlidge, or Ray, as all these authors mention it as being a long keeper, for which circumstance it might otherwise have been considered the same. Rea says, "It is a middle sized, round, and red striped apple, of a delicate taste, and long lasting." Worlidge's variety is probably the same as Rea's. He says, "The Nonsuch is a long lasting fruit, good at the table, and well marked for cider." And Ray also includes his "Non-such" among the winter apples.

NONESUCH PARK.—Fruit, small, an inch and three-quarters

wide, and an inch and a half high; round, regularly formed, and depressed. Skin, green, even after having been kept, but eventually it becomes yellow, thinly covered with patches of russet, particularly on the side exposed to the sun. Eye, closed, with broad erect segments, which are spreading at the tips, set in a shallow slightly plaited basin. Stamens, median; tube, funnel-shaped. Stalk, short, imbedded in a deep narrow cavity, sometimes it is half an inch long. Flesh, greenish, firm, crisp, juicy, and of good flavour. Cells, obovate; axile, closed.

A neat little dessert apple, resembling a Golden Pippin; it is in use from November till February.

NONPAREIL (*Old Nonpareil; English Nonpareil; Hunt's Nonpareil; Lovedon's Pippin; Reinette Nonpareil; Nonpareil d'Angleterre; Duc d'Arsel; Grüne Reinette*).—Fruit, below medium size, two inches and a half wide, and two inches high; roundish, broad at the base and narrowing towards the apex. Skin, yellowish green, covered with large patches of thin grey russet, and dotted with small brown russety dots, with occasionally a tinge of dull red on the side next the sun. Eye, rather prominent, very slightly if at all depressed, half open, with broad segments, which are reflexed at the tips. Stamens, marginal; tube, conical or funnel-shaped. Stalk, an inch long, set in a round and pretty deep cavity, which is lined with russet. Flesh, greenish, delicate, crisp, rich, and juicy, abounding in a particularly rich, vinous, and aromatic flavour. Cells, ovate or roundish; axile.

One of the most highly esteemed and popular of all our dessert apples; it is in use from January to May. The tree is a free grower, and healthy, scarcely attaining the middle size, and an excellent bearer. It prefers a light and warm soil, succeeds well on the paradise stock, and is well adapted for growing in pots, when grafted on the *pomme paradis* of the French. Bradley in one of his tracts records an instance of its being so cultivated. "Mr. Fairchild (of Hoxton) has now (February) one of the Nonpareile apples upon a small tree, in a pot, which seems capable of holding good till the blossoms of this year have ripened their fruit." In the northern counties and in Scotland it does not succeed as a standard, and even when grown against a wall, there is a marked contrast in the flavour when compared with the standard grown fruit of the south.

It is generally allowed that the Nonpareil is originally from France. Switzer says, "It is no stranger in England; though it might have its origin from France, yet there are trees of them about the Ashtons in Oxfordshire, of about a hundred years old, which (as they have it by tradition) was first brought out of France and planted by a Jesuit in Queen Mary or Queen Elizabeth's time." It is strange, however, that an apple of such excellence, and held in such estimation as the Nonpareil has always been, should have received so little notice from almost all the early continental pomologists. It is not mentioned in the long list of the Jardinier François of 1653, nor even by De la Quintinye, or the Jardinier Solitaire. Schabol enumerates it, but it is not noticed by Bretonnerie. It is first described by Duhamel, and subsequently by Knoop. In the Chartreux catalogue

it is said "elle est forte estimée en Angleterre," but, among the writers of our own country, Switzer is the first to notice it. It is not mentioned by Rea, Worlidge, or Ray, neither is it enumerated in the list of Leonard Meager. In America it is little esteemed.

Nonpareil d'Angleterre. See *Nonpareil.*

Nonpareil Russet. See *Morris's Nonpareil Russet.*

NORFOLK BEARER.—Fruit, about medium size, two inches and three-quarters wide, and two inches and a half high; roundish and obtusely angular from the middle towards the crown, where it is rather narrow. Skin, smooth and shining, very much covered with lively crimson, which is marked with broken stripes and spots of darker crimson extending over one-half of the surface or wherever exposed to the sun; on the shaded side it is green, with a yellowish tinge as it ripens, and with some dots and broken streaks of light crimson where it blends with the sunny side; it is covered all over the surface with rather large russet dots, and altogether is much the same colour as Norfolk Beefing. Eye, half open, segments, erect convergent, placed in a shallow, narrow, and plaited basin. Stamens, median; tube, conical. Stalk, very short, sometimes a mere knob, or over half an inch long, slender, inserted in a narrow and not very deep cavity. Flesh, greenish, tender, crisp, with a brisk and agreeable flavour. Cells, obovate; axile, slit.

A culinary apple of very good quality; in use during December and January. Its great recommendation is the productiveness of the tree. I find it an excellent variety for growing in the northern districts, such as the south of Scotland, where it succeeds remarkably well.

NORFOLK BEEFING (*Norfolk Beaufing; Norfolk Beau-fin; Norfolk Beefin; Reed's Baker; Catshead Beaufin; Taliesin*).—Fruit, medium sized, three inches wide, and two inches and three-quarters high; oblate, irregular in its outline, caused by several obtuse angles or ribs, which extend from the base to the basin of the eye, where they form prominent knobs or ridges. Skin, smooth, green at first, but changing to yellow, and almost entirely covered with dull brownish red, which is thickest and darkest next the sun; sometimes it is marked with a few broken stripes of dark crimson, and in specimens where the colour extends over the whole surface, the shaded side is mottled with yellow spots. Eye, open, with flat or erect convergent segments, set in a rather deep and angular basin. Stamens, median; tube, conical or funnel-shaped. Stalk, short, inserted in a deep and russety cavity. Flesh, firm and crisp, with a brisk and pleasant flavour. Cells, roundish obovate; axile.

A well-known and first-rate culinary apple; it is in use from January to June. The tree is vigorous in its young state, but unless grown in a rich soil and favourable uation, it is apt to canker, particularly if it is too moist.

It is extensively cultivated in Norfolk, where, besides being applied to general culinary purposes, the apples are baked in ovens, and form the dried fruits met with among confectioners and fruiterers, called "Norfolk Biffins."

The name of this apple is sometimes written Beaufin, as if of French origin; but it is more correctly Beefing, with a good English ring, from the similarity the baked fruit presents to beef.

Norfolk Colman. See *Winter Colman.*

NORFOLK PARADISE.—Fruit, medium sized; oblong, irregularly formed. Eye, very large, deeply sunk in an uneven, oblique hollow. Stalk, rather short, not deeply inserted. Skin, greenish yellow; on the sunny side of a brownish red, streaked with a darker colour. Flesh, white, very firm. Juice, abundant, and of a very excellent flavour.

A dessert apple; in use from October till March.

Its name seems to indicate a Norfolk origin, but I never could find it in any part of the county.

Norfolk Pippin. See *Adams's Pearmain.*

NORFOLK STONE PIPPIN (*Stone Pippin; White Stone Pippin; White Pippin*).—Fruit, below medium size, two inches broad, and the same in height; oblong, slightly angular on the sides, and narrowing a little towards the apex. Skin, smooth and very thin, pale green at first, but changing by keeping to pale yellow with a mixture of green; sometimes it has a slight tinge of red next the sun. Eye, small, half open, with pointed segments, set in a rather shallow and wide basin. Stalk, slender, half an inch long, inserted in a shallow cavity, with a fleshy protuberance on one side of it. Flesh, white, firm, and breaking, brisk, sweet, and perfumed.

An excellent long-keeping culinary apple, and useful also in the dessert; it is in use from November to July. In the "Guide to the Orchard," Mr. Lindley says, "This is a valuable Norfolk apple, known in the Norwich market by the name of White Pippin. The fruit, when peeled, sliced, and boiled in sugar, becomes transparent, affording for many months a most delicious sweetmeat for tarts."

The tree is a free and vigorous grower, and attains the middle size. It is a regular and abundant bearer.

Norfolk Storing. See *Winter Colman.*

Normanton Wonder. See *Dumelow's Seedling.*

NORTH END PIPPIN.—Fruit, below medium size, two inches and a half wide, and two inches and a quarter high; round, with obtuse angles on the sides, which extend to the crown, where they form corresponding ridges round the eye, as in London Pippin. Skin, smooth and shining, uniform dark green all over, with imbedded pearly specks.

Eye, closed, with broad, flat, erect segments, reflexed at the tips. Stamens, marginal; tube, conical. Stalk, an inch long, slender, inserted in a deep narrow cavity. Flesh, greenish, very firm and crisp, remarkably juicy, and intensely acid. Cells, obovate; axile.

This is a fine sauce apple, and indeed good for any cooking purposes, because of its briskness. It will keep till April or even May.

NORTHERN GREENING (*Walmer Court; Cowarne Queening; John Apple*).—Fruit, medium sized, two inches and three-quarters broad, and about three inches high; roundish, inclining to ovate, being narrowed towards the eye. Skin, smooth and tender, of a beautiful grassy green in the shade, and dull brownish red, marked with a few broken stripes of a darker colour, on the side exposed to the sun. Eye, small and closed, with long segments, set in a narrow, round, deep, and even basin. Stamens, marginal; tube, funnel-shaped. Stalk, three-quarters of an inch long, inserted in a narrow and deep cavity, and generally with a fleshy swelling on one side of it. Flesh, greenish white, tender, crisp, and very juicy, with a brisk and somewhat vinous flavour. Cells, obovate; axile.

An excellent culinary apple of first-rate quality; in use from November to April.

The tree is a very strong and vigorous grower, attaining the largest size, and is an abundant bearer.

This is sometimes erroneously called *Cowarne Queening*, that being a very different variety.

NORTHERN SPY.—Fruit, fragrant when ripe, large, ovate, inclining sometimes to conical. Skin, thin, at first of a greenish yellow on the shaded side, and on the side next the sun covered entirely with a thin, pale crimson cheek, which is covered with broken streaks of a darker crimson; but as the fruit acquires maturity after being kept, the shaded side changes to a rich golden yellow, and the crimson becomes brilliant. The whole is covered with a thin bloom like a grape. Eye, small and closed, set in a very deep, narrow, and furrowed cavity. Stamens, marginal; tube, long, funnel-shaped. Stalk, three-quarters of an inch long, slender, deeply inserted in a wide hollow. Flesh, white, very tender, fine-grained, crisp, and very juicy. Juice, sprightly, sweet, and with a fine delicate aroma. Cells, ovate; abaxile.

A valuable dessert apple; in use from December till May. The tree is a fast and vigorous grower, and has an upright habit. When it acquires a little age it is an abundant bearer; but it is apt to become bushy-headed, and therefore requires frequent attention to keep the head open and free of spray.

This excellent apple originated about the year 1840 in the State of New York, on the farm of Oliver Chapin, of Bloomfield, near Rochester. It belongs to the Spitzenburgh race, and bears some resemblance to the Esopus Spitzenburgh. Gradually it became a favourite among American orchardists, and in 1843 we find it one of the sorts which were recommended "for trial" at one of the pomological conventions. In 1847 the fruit was sold in New York at twelve and a half cents each.

NORTHERN SWEET.—Fruit, large, over three inches wide, and two inches and a half high; roundish and depressed, prominently ribbed, and the ribs extending to the apex, where they form ridges round the eye. Skin, smooth, clear lemon yellow, with a red cheek next the sun. Eye, small and open, with short, erect segments, set in a deep and angular basin. Stamens, marginal; tube, deep, funnel-shaped. Stalk, long, and obliquely inserted in a wide and rather shallow cavity. Flesh, white, very tender, juicy, sweet, and with very little flavour. Cells, open; obovate.

An American dessert apple, with very vapid flavour; in use during October and November.

Northwick Pippin. See *Blenheim Pippin.*

NOTTINGHAM PIPPIN.—Fruit, medium sized, two inches and three-quarters broad, and two inches and a half high; ovate. Skin, smooth, pale yellow at first, but changing by keeping to lemon yellow, without any trace of red, but with slight markings of russet. Eye, closed, with long green segments, set in a wide and rather deeply plaited basin. Stalk, three-quarters of an inch long, inserted in a deep, funnel-shaped, and russety cavity. Flesh, white, fine, and tender, juicy, sugary, and vinous.

A second-rate dessert apple; in use from November till February.

The tree is a strong and vigorous grower, and an excellent bearer.

Nutmeg Pippin. See *Cockle's Pippin.*

OAKEN PIN.—Fruit, large, three inches wide, and two inches and three-quarters high; roundish ovate, bluntly angular, puckered at the apex, where it is narrow. Skin, dark mahogany colour, except on the parts that are shaded, and there it is yellowish, streaked with dark red, strewed all over with large russet freckles, and russety over the base. Eye, closed, with erect connivent segments, set in a narrow, puckered basin. Stamens, marginal; tube, funnel-shaped. Flesh, yellowish, tinged with red in places under the skin, tender, soft, juicy, and remarkably sweet, with a distinct aroma. Cells, wide open, obovate.

A useful apple, which keeps well till Christmas. It sells well in the Devonshire markets, and is mostly used for cooking, as it is not a rich cider apple. The tree is a good bearer.

The Oaken Pin is a very old apple, but I do not think this the Oaken Pin of Evelyn and the other early writers.

OAKLEY GROVE PIPPIN.—Fruit, large, three inches wide, and two inches and three-quarters high; roundish or roundish ovate, even and somewhat ribbed, particularly round the crown. Skin, smooth and shining, of an uniform lemon yellow, with a tinge of orange next the sun, the surface being strewed with dark specks. Eye, half open, with erect convergent segments, reflexed at the tips, set in a deep and ribbed basin. Stamens, marginal; tube, funnel-shaped, deep and

slender. Stalk, stout and woody, inserted in a deep and uneven cavity, with a swelling on one side of it. Flesh, white, very tender and delicate, juicy, and with a fine ether-like perfume. Cells, closed, obovate.

A fine tender-fleshed kitchen apple; in use up till Christmas. It is common in some of the orchards about Hereford, where it is grown for the Midland markets.

OLD MIDDLEMAS.—Fruit, small, two inches and a half wide, and two inches high; roundish ovate, even and regular in its outline. Skin, completely encrusted with grey russet on the shaded side and over the base, with only here and there patches of the yellow ground visible; on the side next the sun it is dull red, with a few scattered freckles of russet. Eye, closed, with flat convergent segments, which are reflexed at the tips, and set in a narrow, plaited basin. Stamens, median; tube, conical. Stalk, long and slender, inserted in a round, wide, and deep cavity. Flesh, yellowish, tender, crisp, and juicy, sweet, richly flavoured, and with a fine perfume. Cells, open, roundish.

A very fine dessert apple; ripe in January, and keeps well.

This I received from Mr. Thomas Moore, of the Botanic Garden, Chelsea, who obtained it from Chertsey, where it is much grown. It was raised in Sussex between Scarlet Nonpareil and the Old Nonpareil by a gardener named Middlemas, who brought it thence to Chertsey, and it bears his name. The tree is a late bloomer and bears well.

Oldaker's New. See *Alfriston*.

Old English Pearmain. See *Pearmain*.

Old Hawthornden. See *Hawthornden*.

Old Maids. See *Knobbed Russet*.

Old Nonpareil. See *Nonpareil*.

Old Pearman. See *Pearmain*.

OMAR PASHA.—Fruit, above medium size; round, and sometimes inclining to oblate, even in its outline, but with angles near the eye, which terminate in ridges at the apex. Skin, smooth, of a clear bright and rather deep yellow, thickly dotted with russet, occasionally with a tinge of red next the sun. Eye, large and open, with long reflexed segments like Dumelow's Seedling, and set in a considerable depression. Stalk, short, inserted in a shallow and very contracted cavity. Flesh, pure white, firm, and crisp, tender, and very juicy; the juice brisk and pleasantly acid, and not unlike that of Dumelow's Seedling.

A valuable culinary apple; in use till April.

This fruit has all the appearance of having been raised from Dumelow's Seedling.

ORANGE GOFF (*Pork Apple*).—This at first sight has a strong resemblance to Dumelow's Seedling. It is of medium size, three inches wide, and two and a half high; round, and slightly flattened,

pretty even in its outline. Skin, considerably covered with red, striped with broken streaks of crimson on the side next the sun, but rich yellow, tinged with green, where shaded; it has some patches and traces of russet over the surface. Eye, wide open, with short, divergent segments, set in a wide, shallow, plaited basin. Stamens, marginal; tube, funnel-shaped. Stalk, very short, inserted in a narrow cavity, which is often quite closed by prominent swellings, so that the base of the fruit is quite or nearly flat. Flesh, firm, crisp, and briskly acid, but not so much so as in Dumelow's Seedling. Cells, obovate; axile, and slit open.

A fine culinary apple; much grown in the Kentish orchards, especially about Maidstone.

ORANGE PIPPIN.—Fruit, below medium size, two inches and a half wide, and two inches and an eighth high; round, inclining to oblate, even and regular in its outline. Skin, yellow, with a few broken stripes of pale crimson on the side exposed to the sun, and sparingly strewed with small russet dots. Eye, closed, with broad, flat, convergent segments, set in a narrow and shallow basin, which is slightly plaited. Stamens, marginal; tube, funnel-shaped. Stalk, slender, about half an inch or a little more in length, inserted in a round, moderately deep cavity. Flesh, yellowish, tender, very juicy, and with an agreeable but not high flavour. Cells, obovate; axile.

A second-rate dessert apple; in use during November and December.

Orange Pippin. See *Isle of Wight Pippin.*

ORD'S APPLE (*Simpson's Pippin*).—Fruit, medium sized, two inches and three-quarters wide, and the same in height; conical or oblong, very irregular in its outline, caused by prominent and unequal ribs on the sides, which extend to and terminate in ridges round the eye. Skin, smooth and shining, deep grassy green, strewed with imbedded grey specks, and dotted with brown russety dots on the shaded side, but washed with thin brownish red, which is marked with spots or patches of darker and livelier red, and strewed with star-like freckles of russet, on the side exposed to the sun. Eye, small and closed, placed in a rather deep and angular basin, which is lined with linear marks of rough russet. Stamens, marginal; tube, conical. Stalk, about half an inch long, somewhat obliquely inserted by the side of a fleshy swelling, which is more or less prominent. Flesh, greenish white, tender, crisp, and brittle, abounding in a profusion of rich, brisk, sugary, and vinous juice, with a finely perfumed and refreshing flavour. Cells, obovate; axile.

An excellent apple, of first-rate quality, and well deserving of more general cultivation; it is in use from January to May, and keeps well.

This excellent variety originated at Purser's Cross, near Fulham, Middlesex. It was raised in the garden of John Ord, Esq., Master in Chancery, by his sister-in-law, Mrs. Anne Simpson, from seed of a Newtown Pippin imported in 1777.

Orgeline. See *Oslin*.

Orglon. See *Oslin*.

Original Pippin. See *Oslin*.

Ortley. See *Woolman's Long*.

OSLIN (*Orglon; Orgeline; Arbroath Pippin; Original Pippin; Mother Apple; Golden Apple; Bur-Knot; Summer Oslin*).—Fruit, medium sized, two inches and a half wide, and two inches high; roundish oblate, evenly and regularly formed. Skin, thick and membranous, of a fine pale yellow colour, and thickly strewed with brown dots; very frequently cracked, forming large and deep clefts on the fruit. Eye, scarcely at all depressed, closed, with broad, leafy, convergent segments, some of which are reflexed. Stamens, marginal or median; tube, funnel-shaped. Stalk, short and thick, inserted in a very shallow cavity. Flesh, yellowish, firm, crisp, and juicy, rich and sweet, with a highly aromatic flavour, which is peculiar to this apple only. Cells, round; axile.

A dessert apple of the highest excellence; ripe in the end of August, and continues during September, but does not last long. Nicol says, "This is an excellent apple; as to flavour it is outdone by none but the Nonpareil, over which it has this advantage, that it will ripen in a worse climate and a worse aspect." The tree is a free grower, of an upright habit, and an excellent bearer, but it is subject to canker as it grows old. The branches are generally covered with a number of knobs or burrs; and when planted in the ground these burrs throw out numerous fibres which take root and produce a perfect tree.

This is a very old Scotch apple, supposed to have originated at Arbroath; or to have been introduced from France by the monks of the abbey which formerly existed at that place. The latter opinion is, in all probability, the correct one, although the name, or any of the synonymes quoted above, are not now to be met with in any modern French lists. But in the "Jardinier François," which was published in 1651, I find an apple mentioned under the name of Orgeran, which is so similar in pronunciation to Orgeline, I think it not unlikely it may be the same name with a change of orthography, especially as our ancestors were not over-particular in preserving unaltered the names of foreign introductions.

OSTERLEY PIPPIN.—Fruit, rather below medium size, two inches and a half wide, and two inches and a quarter high; roundish, flattened at the base and apex. Skin, yellowish green, strewed with thin russet and russety dots on the shaded side, but washed with thin red, and strewed with russety specks on the side next the sun. Eye, large and open, with short stunted segments, set in a wide and shallow basin. Stalk, half an inch long, inserted in a wide and rather shallow cavity, which is lined with thin russet. Flesh, greenish yellow, firm, crisp, rich, juicy, and sweet, with a brisk and aromatic flavour, somewhat resembling, and little inferior to the Ribston Pippin.

A handsome and very excellent dessert apple; it is in use from

October to February, and is not subject to be attacked with the grub as the Ribston Pippin is.

Raised from the seed of the Ribston Pippin at Osterley Park, the seat of the Earl of Jersey, near Isleworth, Middlesex, where the original tree is still in existence.

OSTROGOTHA.—Fruit, below medium size, two inches and a quarter wide, and two inches high; oblato-cylindrical, even and regular in its outline, resembling Franklin's Golden Pippin in shape. Skin, almost entirely covered with thin pale brown russet, and with patches of the greenish ground colour. Eye, large and closed, with broad, flat, convergent segments, set in a wide, shallow, saucer-like basin. Stamens, basal; tube, conical. Stalk, half an inch long, inserted in a deep round cavity. Flesh, greenish yellow, tender, juicy, sweet, and richly flavoured. Cells, obovate; axile.

A dessert apple of fine quality, which keeps till January, but shrivels before Christmas.

Owen's Golden Beauty. See *Joaneting*.

Ox Apple. See *Gloria Mundi*.

Oxford Peach. See *Scarlet Pearmain*.

OXNEAD PEARMAIN (*Earl of Yarmouth's Pearmain*).—Fruit, small and conical. Skin, entirely grass-green, always covered with a thin russet; sometimes when highly ripened it is tinged with very pale brown on the sunny side. Eye, very small, surrounded with a few obscure plaits. Stalk, very slender, three-quarters of an inch long. Flesh, pale green, very firm and crisp, not juicy, but very rich and highly flavoured.

A dessert apple; in use from November to April.

I have never seen this apple. It was first noticed by Mr. George Lindley, whose description of it I have given above. He says, "It is supposed to have originated at Oxnead, near Norwich, the seat of the Earl of Yarmouth. It has been known many years in Norfolk, no doubt prior to the extinction of that peerage in 1733, and I have never seen it out of the county. The tree is a very small grower; its branches are small and wiry, and of a grass-green colour; it is very hardy and an excellent bearer."

PACKHORSE.—Fruit, small in shape, exactly resembling the old Nonpareil. Skin, yellow, covered with a coat of thin pale brown russet, which, however, exposes here and there patches of the clear ground colour, and with a brownish red tinge next the sun. Eye, closed, with large leafy segments, placed in a small angular and plaited basin. Stalk, long and slender, set in a deep, narrow cavity. Flesh, yellow, crisp, juicy, and briskly acid.

A good dessert apple; in use from November till March.

This was raised in the garden of the Packhorse Inn at Turnham Green, Middlesex, when it was held by a person of the name of Robinson, who also raised Robinson's Pippin.

PADLEY'S PIPPIN (*Padley's Royal George Pippin*).—Fruit, small,

two inches wide, and an inch and a half high; roundish oblate. Skin, pale greenish yellow, rather thickly covered with thin grey russet, and faintly tinged with orange next the sun. Eye, small and closed, set in a shallow and rather angular basin. Stalk, three-quarters of an inch long, slender, and inserted in a rather shallow cavity. Flesh, yellow, juicy, sweet, brisk, and richly aromatic.

A dessert apple of first-rate quality; in use during December and January.

The tree is of small dimensions, but healthy, and a prolific bearer. It is well adapted for dwarf training when grown on the paradise or doucin stock.

It was raised by Mr. Padley, gardener to his Majesty George III. at Hampton Court. According to Rogers, Mr. Padley was a native of Yorkshire, and after coming to London, and filling a situation of respectability, he was appointed foreman in the kitchen garden at Kew. "On the death of the celebrated 'Capability Brown,' Mr. G. Haverfield was removed from Kew to Hampton Court, and took Mr. Padley with him as foreman. On the death of Haverfield, Padley's interest with his sovereign outweighed all the interests of other candidates, though urged by the most influential persons about Court. 'No, no, no,' said his Majesty, 'it is Padley's birthright.'"

Paradise Pippin. See *White Paradise.*

PARADISE (*French Paradise; Pomme Paradis*).—Fruit, below medium size, two inches and three-quarters wide, and two and a quarter high; roundish oblate. Skin, pale yellow, becoming bright when quite ripe, and occasionally with a blush of pale rose on the side next the sun. Eye, large, with long, erect, leafy, convergent segments, set in a wide plaited basin. Stamens, median; tube, conical. Stalk, three-quarters of an inch long, inserted in a deep wide cavity. Flesh, pale, firm, fine-grained, and juicy, of a pleasant brisk acid flavour. Cells, ovate, open.

This is suitable either for dessert or cooking purposes. It is ripe and falls from the tree in the middle of August, and it does not keep beyond October.

The tree is of a dwarf, miniature growth, and has the peculiar property of rooting very near the surface of the soil, which has no doubt been the cause of its being adopted by the French nurserymen as a dwarfing stock for the apple. It comes very early into bearing.

PARRY'S PEARMAIN.—Fruit, small; oval, and regular in its shape. Skin, almost entirely covered with dark dull red, and striped with brighter red, except a portion on the shaded side, which is green; the whole surface is thickly strewed with small russety dots, which give it a speckled appearance. Eye, small and open, set in a shallow basin. Stalk, sometimes short and fleshy, as represented in the accompanying figure; and at other times about half an inch long, and woody, but still retaining the swollen boss at its union with the fruit. Flesh, firm in texture, crisp, very juicy, and pleasantly acid, with a sweet, brisk, and poignant flavour.

A nice sharp-flavoured dessert apple, but considered only of second-rate quality; it is in use from December to March.

Passe Rose. See *Api Gros.*

PASSE POMME D'AUTOMNE.—Fruit, medium sized, two inches and a half wide, and two inches and a quarter high; round and slightly flattened, with prominent ribs on the sides, which extend into the basin of the eye. Skin, pale straw-coloured, almost white, with a few stripes of red on the shaded side, but entirely covered with beautiful crimson, which is striped with darker crimson, and strewed with small grey dots where exposed to the sun. Eye, large and closed, set in a rather shallow and ribbed basin. Stalk, fleshy, set in a wide and deep cavity. Flesh, very white, tinged with red, more so than the Passe Pomme Rouge, tender, juicy, rich, sugary, and vinous.

An excellent autumn culinary apple; ripe in September. The tree is vigorous and healthy, but does not attain a large size. It is a very abundant bearer, and well suited for dwarf training when grown on the paradise or doucin stock.

PASSE POMME ROUGE.—Fruit, small; roundish oblate, even and regularly formed. Skin, thick, red all over, pale on the shaded side, but of a deep and bright colour next the sun, and so sensitive of shade, if any portion of it is covered with a leaf or twig, a corresponding yellow mark will be found on the fruit. Eye, small, set in a narrow, even, and rather deep basin. Stalk, half an inch long, slender, set in a wide, deep, and even cavity. Flesh, white, tinged with red under the skin on the side exposed to the sun, crisp, juicy, and richly flavoured when first gathered, but soon becomes dry and woolly.

An excellent early apple, suitable either for culinary purposes or dessert use; it is ripe in the beginning of August, but may be used in pies before then. Bretonnerie says it may be used "en compôte" in the beginning of July, and is preferable to the Calville Rouge d'Eté.

The tree is rather a delicate grower, never attaining a large size, but healthy and hardy, and an excellent bearer. It succeeds well as a dwarf on the paradise or doucin stock.

PATCH'S RUSSET.—Fruit, below medium size, two inches and a half wide, and two inches and a quarter high; oval, and slightly angular on its sides. Skin, greenish yellow, entirely covered with thin grey russet. Eye, small, with long acuminate segments, set in a narrow and irregular basin. Stalk, an inch long, very slender, inserted in a round, even, and deep cavity. Flesh, yellowish white, crisp, brisk, and aromatic.

A good dessert apple of second-rate quality; in use during November and December.

PAWSAN.—Fruit, above the middle size, two inches and three-quarters wide, and two inches and a quarter high; pretty round, without angles, but sometimes it is oval. Crown, but little hollow. Eye, small, with short reflexed segments of the calyx. Skin, dull muddy

olive green, a good deal reticulated with fine network. Stalk, three-quarters of an inch long, slender, causing the fruit to be pendant.

Specific gravity of the juice, 1076.

Many trees of the Pawsan are found in the south-east or Ryland district of Herefordshire, which have apparently stood more than a century. Its pulp is exceedingly rich and yellow, and in some seasons it affords cider of the finest quality. Its name cannot be traced to any probable source.

Peach. See *Pomeroy*.

PEARMAIN (*Old Pearmain; Old English Pearmain*).—Fruit, below medium size, two inches and a quarter wide, and two inches and five-eighths high; abrupt conical or cylindrical, bluntly angular, slightly undulating at the crown; sometimes it is only two inches and a quarter high, and consequently the shape is roundish. Skin, entirely covered with dark crimson, except where shaded, and there it is yellow, tinged with red, and marked with broken streaks of pale crimson; the surface is strewed with large fawn-coloured russet dots, like freckles. Eye, closed, with flat convergent segments, set in a wide, plaited basin. Stamens, marginal; tube, funnel-shaped. Stalk, very short, not over a quarter of an inch, imbedded in a rather shallow cavity. Flesh, yellowish, tender, juicy, sweet, and highly flavoured. Cells, roundish or roundish obovate; axile.

A very excellent dessert apple; in use till Christmas.

This is the true Old Pearmain, for which I am indebted to the indefatigable research of my esteemed friend, Dr. Bull, of Hereford. The locality in which this is now grown is about Dymock, where some old trees exist, and the trees from which the fruit was gathered that enabled me to make this description were grafted thirty-five years ago from scions taken from old trees on the Grainge estates, a noted apple district on the borders of Herefordshire.

The Pearmain is the oldest English apple on record. Its cultivation in Norfolk can be traced back to the year 1200, Blomefield, in his history of that county, giving an instance of a tenure by petty serjeantry and the payment of two hundred Pearmains and four hogsheads of cider of Pearmains into the Exchequer at the Feast of St. Michael yearly.

The term Pearmain, which is now applied to so many varieties of apples, signifies the Great Pear Apple. In olden times it was variously written Pearemaine or Peare-maine, being the Anglicised equivalent of Pyrus Magnus, just as Charlemagne is of Carolus Magnus. A Pearmain, therefore, ought to be a long or pear-shaped apple.

PEARSON'S PLATE.—Fruit, small, two inches and a quarter broad, and the same in height; roundish ovate, or inclining to oblate, generally higher on one side of the apex than the other, regularly and handsomely formed. Skin, smooth, greenish yellow in the shade, but washed and mottled with red, and streaked with deeper red, on the side next the sun; the whole surface much covered with very fine, thin, and smooth pale brown russet, and dotted with dark dots. Eye, open, with short segments, set in a shallow and plaited basin. Stamens, median; tube, funnel-shaped. Stalk, half an inch long, inserted in a

round and rather shallow cavity. Flesh, greenish yellow, firm, crisp, and juicy, with a rich and brisk sugary flavour, somewhat resembling the old Nonpareil. Cells, obovate; axile.

A most delicious little dessert apple of the first quality; it is in use from December to March.

In some specimens of the fruit there is no red colour, but altogether green, and covered with thin brown russet.

PEASGOOD'S NONESUCH.—Fruit, large, three inches and a half wide, and three inches high; roundish, somewhat oblate, and very handsome. Skin, yellow, overspread on the sunny side with red and copiously streaked with bright darker crimson streaks. Eye, with flat convergent segments, set in a deep, round, and even basin. Stamens, marginal; tube, long, funnel-shaped. Stalk, short, deeply inserted. Flesh, yellowish, tender, very juicy, with an agreeable acid flavour. Cells, obovate; axile.

A fine culinary or dessert apple. It is like a very large and highly coloured Nonesuch, and keeps till Christmas.

This handsome apple was presented before the Fruit Committee of the Royal Horticultural Society on September 18th, 1872, and received a first-class certificate. It was raised by Mr. Peasgood, of Stamford, and is one of the most handsome autumn apples in cultivation.

PENHALLOW PIPPIN.—Fruit, below medium size, two inches and three-quarters wide, and two inches high; oblate, even and regular in its outline, with sometimes undulations round the crown. Skin, yellowish green, becoming more yellow at maturity, and covered with mottles and veins of thin ash-grey russet, and strewed with rather large russet dots. Eye, closed, with connivent segments, set in a shallow saucer-like basin. Stamens, marginal; tube, short, funnel-shaped. Stalk, short, inserted the whole of its length in a narrow cavity. Flesh, greenish, crisp, tender, very juicy, with a brisk flavour and pleasant aroma. Cells, closed, roundish.

An excellent apple, either for dessert or cooking; sent me from Cornwall by Mr. Vivian, of Hayle. It keeps till Christmas.

PENLEE PIPPIN.—Fruit, medium sized, three inches wide, and two inches and three-quarters high; roundish, and bluntly angular. Skin, brilliant shining crimson extending over nearly the whole surface, and streaked with darker crimson except where it is shaded, and there it is clear lemon yellow with a few stains and streaks of pale crimson. Eye, rather large and open, with erect, somewhat divergent segments, set in a deep, round, and prominently plaited basin, which is sometimes angular. Stamens, basal; tube, funnel-shaped. Stalk, half an inch or more long, inserted in a close, deep cavity, and rarely extending beyond the base. Flesh, white, sometimes deeply stained with red, tender, juicy, sweet, and finely flavoured. Cells, obovate; axile, quite closed.

A very handsome apple, suitable either for the dessert or cooking; it is in use from November till April.

I received this from my friend the Hon. and Rev. J. Townsend Boscawen, of Lamorran, in Cornwall, who obtained it from Mr. Tyerman of Penlee.

PENNINGTON'S SEEDLING.—Fruit, medium sized, three inches wide, and two inches and three-quarters deep; oblato-ovate. Skin, green at first, changing to yellowish green, and covered with large russety spots on the shaded side, but with rough brown russet and a tinge of brown on the side next the sun. Eye, closed, with long and narrow pointed segments, or half open, with divergent segments, which are spreading at the tips, and set in a round, shallow, and undulating basin. Stamens, marginal; tube, funnel-shaped. Stalk, an inch long, stout and straight, inserted in a wide and shallow cavity. Flesh, yellowish, firm, crisp, juicy, sweet, and brisk, with an excellent aromatic flavour. Cells, obovate; axile.

A dessert apple of the highest excellence, either as a dessert or a culinary fruit; it is in use from November to March.

PENNOCK (*Pennock's Red Winter*).—Fruit, oblate, even and regular in its outline. Skin, golden yellow on the shaded side, marked with a few broken streaks of pale red; on the sunny side it is covered with streaks of bright crimson. Eye, large and open, with distant segments, the centre filled with stamens set in a wide, shallow basin, which is sometimes russety. Stalk, a quarter to half an inch long, slender, inserted in a deep round cavity. Flesh, yellowish, very tender, with a fine flavour and agreeable perfume.

A first-rate dessert apple, which keeps well till May.

This is one of the few American apples which succeed well in this country. It was raised in the State of Pennsylvania.

PENNY-LOAF.—Fruit, large, three inches and a quarter wide, and two inches and three-quarters high; roundish, larger on one side of the axis, very uneven and irregular in outline, being prominently ribbed, and with bold ridges round the apex. Skin, greenish yellow where shaded, but on the side next the sun it has a dull red cheek mottled with deeper red. Eye, quite closed, with connivent erect segments, set in a deep, very irregular basin. Stamens, marginal; tube, conical. Stalk, half an inch long, deeply inserted in a very irregular cavity. Flesh, tender, mildly acid, and pleasantly flavoured. Cells, roundish ovate or elliptical; abaxile.

An early cooking apple, which is in use during September.

Petersburg Pippin. See *Newtown Pippin.*

Petit Api Rouge. See *Api.*

PETIT JEAN.—Fruit, small; oval, and flattened at the ends. Skin, almost entirely covered with brilliant red, but where shaded it is pale yellow marked with a few stripes of red. Eye, small, set in a narrow basin. Stalk, very short, and inserted in a deep cavity. Flesh, very white and tender, with a mild and agreeable flavour.

By some considered as a dessert apple, but of inferior quality. Mr. Thompson thinks it may, perhaps, do for cider; it is in use from November to March.

The tree is a very abundant bearer.

A Jersey apple, which has for a long period been cultivated in the orchards of that island. It was transmitted to the gardens of the London Horticultural Society by Major-General Le Couteur, of Jersey, in the year 1822.

PETWORTH NONPAREIL (*Green Nonpareil*).—Fruit, small, two inches and a half wide, and two inches high; roundish ovate, even in its outline. Skin, quite green, covered in places with thin brown russet. Eye, small and closed, with flat convergent segments, sometimes erect. Stamens, marginal; tube, funnel-shaped. Stalk, half an inch long, slender, not deeply inserted. Flesh, greenish, firm, crisp, and juicy, with a good flavour, but not equal to that of the old Nonpareil. Cells, obovate; axile.

A dessert apple of second-rate quality; in use from January till April.

This was raised in the garden of the Earl of Egremont, at Petworth, Sussex.

Phillips' Reinette. See *Court of Wick.*

PHEASANT'S EYE.—Fruit, medium sized, two inches and three-quarters wide, and the same in height; conical and angular, widest in the middle and terminating at the apex in several prominent ridges. Skin, entirely covered with bright crimson stripes on a rich yellow ground, the colour being somewhat paler on the shaded side. Eye, small, with erect convergent segments, which are divergent at the points, set in a small, narrow, and somewhat puckered basin. Stamens, median; tube, conical. Stalk, half an inch long, slender, inserted in a wide, rather angular cavity. Flesh, yellowish, stained with red in some parts, especially from the eye downwards; firm and crisp, juicy, sweet, and briskly flavoured. Cells, ovate; axile.

A cooking apple; in use from November till January. This is a very beautiful fruit, and was sent me by Messrs. John Jeffries & Son, nurserymen, Oxford.

PHILIP MAUNDY.—Fruit, about medium size, three inches wide, and two inches and a quarter high; roundish oblate, sometimes inclining to ovate, ribbed on the sides and undulating round the eye. Skin, smooth and shining, lemon yellow in the shade, and with a bright red cheek on the side next the sun, the whole strewed with large russet dots. Eye, closed, with convergent segments, set in a deep angular basin. Stamens, marginal or median; tube, conical. Stalk, very short, not more than a quarter of an inch, set in a wide cavity. Flesh, very soft, not very juicy, and with a very rough astringent flavour. Cells, open; obovate; axile.

A Herefordshire cider apple.

PICKERING'S SEEDLING.—Fruit, conical, rather uneven and angular, with several ribs causing a pucker round the eye, where it has a contracted appearance. Skin, smooth, pale greenish yellow, becoming sometimes lemon yellow, streaked on the side next the sun with numerous broken lines and mottles of crimson. Eye, closed, set in a puckered basin. Stalk, half an inch long, rather slender, and deeply inserted in an uneven cavity. Flesh, yellowish, very tender and delicate, with a pleasant perfume.

This is an excellent apple, having flesh of the delicate texture of our imported Newtown Pippin.

This variety was brought to my notice by Mr. W. H. Caparn, of Newark, in 1869. Its appearance is not unlike a small beauty of Kent.

PIGEON (*Jerusalem ; Cœur de Pigeon ; Pigeon Rouge*).—Fruit, medium sized, two inches and a half wide, and two inches and three-quarters high ; conical and angular. Skin, membranous, shining, pale yellow with a greenish tinge, which it loses as it attains maturity ; but covered with fine clear red on the side next the sun, and strewed all over with minute russety dots and imbedded white specks ; the whole surface is covered with a bluish bloom, from which circumstance it receives the name of Pigeon, being considered similar to the plumage of a dove. Eye, open, with erect segments, prominently set in a narrow and plaited basin. Stalk, very short, inserted in a deep and russety cavity. Flesh, white, tender, soft, and juicy, pleasantly flavoured, but not at all rich.

A dessert apple of second-rate quality, but excellent for all culinary purposes ; it is in use from November to January. It is necessary in storing this apple that care should be taken to prevent fermentation, by which its pleasant acidity is destroyed. The tree, though vigorous in its young state, never attains a great size. Its shoots are long, slender, and downy. It is an abundant and regular bearer.

This apple is called Pomme de Jerusalem, from, as some fancy, the core having four cells, which are disposed in the form of a cross, but this is not a permanent character, as they vary from three to five.

PIGEONNET.—Fruit, below medium size, two inches and a quarter wide, and the same in height ; oblato-ovate. Skin, pale greenish yellow on the shaded side, but entirely covered with red on the side next the sun, and striped and rayed with darker red, some of the stripes extending to the shaded side. Eye, small and open, with erect segments, set in a slightly depressed basin. Stamens, marginal ; tube, funnel-shaped. Stalk, short and thick, inserted in a rather shallow cavity. Flesh, white and delicate, of an agreeable acid and perfumed flavour. Cells, ovate ; axile.

A dessert fruit of second-rate quality ; in use during August and September.

PIG'S NOSE PIPPIN.—Fruit, quite small, an inch and three-eighths wide, and an inch and a half high ; conical, even and regular in its

outline. Skin, smooth, lemon yellow on the shaded side, and with a bright red cheek on the side next the sun, strewed all over with numerous russet dots and various patches of thin cinnamon-coloured russet. Eye, open, set in a very shallow and plaited depression, with divergent segments, which are reflexed at the tips. Stamens, median; tube, short, funnel-shaped. Stalk, slender, a quarter of an inch long, inserted in a shallow cavity. Flesh, firm, crisp, very juicy, sweet, and with an agreeable delicate acidity. Cells, closed, obovate.

A pretty little dessert apple, grown about Hereford, which keeps in use till Christmas.

PIGEON'S HEART.—Fruit, above medium size, two inches and three-quarters high, and three inches wide; roundish, inclining to ovate, with obtuse ribs on the sides. Skin, green, becoming yellowish green when ripe, with a brownish tinge on the side next the sun, which is covered with broken streaks of dull red, the whole streaked with large russet dots. Eye, closed, with flat convergent segments, set in a shallow, round, and plaited basin. Stamens, basal; tube, conical, wide and deep. Stalk, short, inserted in a round, narrow, and shallow cavity. Flesh, tinged with green, crisp, very juicy, and pleasantly sub-acid. Cells, open; obovate.

An excellent kitchen apple, which keeps well till May.

I received this from Messrs. R. Smith & Co., Worcester.

PILE'S RUSSET.—Fruit, medium sized, two inches and three-quarters wide, and two inches and a quarter high; roundish oblate and obscurely ribbed on the sides. Skin, dull green, thickly covered with pale brown russet, which is strewed with greyish white dots, and pale green star-like freckles on the shaded side, but dull olive mixed with orange, with a tinge of brown, and strewed with scales of silvery russet, intermixed with rough dots of dark russet, on the side next the sun. Eye, closed, with long broad segments, set in a deep and plaited basin. Stalk, short, inserted in a deep and oblique cavity, which is lined with scales of rough russet. Flesh, greenish, tender, crisp, breaking, very juicy and sugary, with a brisk and very poignant juice.

A very superior old English apple, particularly for culinary purposes; it is in use from October to March.

The tree is very healthy and vigorous, and attains the largest size. It is also an excellent bearer.

Pile's Victoria. See *Devonshire Buckland.*

Pine Apple. See *Lucombe's Pine-apple.*

Pine Apple Pippin. See *Lucombe's Pine-apple.*

PINE APPLE.—Fruit, about medium size, two inches and seven-eighths wide, and two and a half high; ovate, inclining to conical, obtusely angular, pointed, and ribbed at the apex. Skin, lemon

yellow, with an orange tinge next the sun, and strewed with large russet dots. Eye, open, with erect convergent segments, set in a rather deep and ribbed basin, which is sometimes higher on one side than the other. Stamens, median; tube, conical. Stalk, very short, deeply inserted in a wide, deep, and roughly russet cavity, from which lines of russet extend over the base. Flesh, yellowish, tender, with an agreeable sub-acid flavour. Cells, roundish or roundish elliptical; abaxile.

A Gloucestershire cider apple.

PINE APPLE RUSSET (*Hardingham's Russet*).—Fruit, medium sized, two inches and three-quarters wide, and two inches and a half high; roundish ovate, with broad obtuse angles on its sides. Skin, pale greenish yellow, almost covered with white specks on one part, and rough thick yellow russet on the other, which extends round the stalk. Eye, small, with short connivent segments, placed in a shallow, plaited basin. Stamens, median; tube, short, funnel-shaped. Stalk, an inch long, inserted half its length in an uneven cavity. Flesh, very pale yellow, tender, crisp, very juicy, sweet, brisk, and richly aromatic. Cells, obovate; axile, open.

A very valuable dessert apple; in use during September and October. Mr. Lindley says the juice of this apple is more abundant than in any he had ever met with. The oldest tree remembered in Norwich was growing in 1780, in a garden belonging to a Mr. Hardingham.

PINE GOLDEN PIPPIN.—Fruit, small, two inches wide, and an inch and three-quarters high; roundish and somewhat flattened, with blunt ribs which make it rather uneven and irregular in its outline. Skin, entirely covered with a smooth coat of brown russet and marked with large light grey specks. Eye, small and open, with long and recurved segments, set in a deep, narrow, and plaited basin. Stamens, median; tube, short, funnel-shaped. Stalk, half an inch to three-quarters long, deeply inserted in a round cavity. Flesh, yellowish white, very tender and juicy, with a fine, sprightly, and distinct pine-apple flavour. Cells, obovate; axile, slit.

One of the best dessert apples; in use during October and November.

I have been unable to trace the origin of this fine apple. The earliest record of it is at the Chiswick Garden of the Royal Horticultural Society, where it is stated to have been sent by Messrs. Dickson & Son, of Hassendean Burn, near Hawick, N.B.

PINNER SEEDLING (*Carel's Seedling*).—Fruit, medium sized, roundish ovate, and slightly angular on the sides. Skin, greenish yellow, nearly covered with clear yellowish brown russet, so much so that only spots of the ground colour are visible; it has also a varnished reddish brown cheek next the sun, which is more or less visible according to the quantity of russet which covers it. Stalk, half an inch long, inserted in a narrow and deep cavity. Flesh, yellowish, tinged with green, tender, crisp, juicy, sugary, and briskly flavoured.

A dessert apple of first-rate quality; it is in use from December to April.

This excellent apple was raised by James Carel, a nurseryman at Pinner, Middlesex, in 1810. The tree first produced fruit in 1818, and was introduced to the notice of the London Horticultural Society in 1820.

PIPPIN.—The word Pippin is derived from the French *Pepin*, the seed of an apple, and in its earliest signification meant an apple tree raised from seed in contradistinction to one raised by grafting or from cuttings. Thus Leonard Mascal, writing in 1572, says, "Then shall you cover your seedes or pepins with fine erth so sifting al over them"; and "when the winter is past and gone, and that ye see your Pepins rise and growe"; and again, "When so euer ye doe replante or change your Pepin trees from place to place, in so remouing often the stocke the frute there of shall also change; but the frute which doth come of Graffing doth always kepe the forme and nature of the tree whereof he is taken."

It is evident from this last quotation that Pippin is synonymous with seedling, and is used to distinguish a tree raised directly from seed from one that has been raised from grafts or cuttings. The Golden Pippin, which, by the way, was raised in Sussex, where Mascal also was born, means simply Golden Seedling.

But there was another meaning attached to the word. In "Henry IV.," Shallow says to Falstaff, "Nay, you shall see mine orchard; where in an arbour we will eat a last year's pippin of my own graffing." And this is interpreted by what Sir Paul Neile says in his *Discourse of Cider*, written in the time of the Commonwealth, wherein speaking of "pippin cider," he says, "For by that name I shall generally call all sorts of cider that is made of apples good to eat raw," and that is evidently the signification in the above quotation from Shakspeare.

Coming to more modern times, we have the word kernel, which is the English equivalent of *Pepin*, also used to signify a seedling apple tree; as, for example, Ashmead's Kernel, the seedling raised by Dr. Ashmead, of Gloucester; Cook's Kernel, Knott's Kernel, and many others.

PITMASTON GOLDEN PIPPIN.—Fruit, small, an inch and three-quarters wide, and an inch and a half high; roundish oblate or Reinette-shaped, even and regular. Skin, rough to the feel, being entirely covered with a coat of rough pale brown russet, and here and there the smooth yellow ground colour of the skin shining through. Eye, small and wide open, with the short remains of a deciduous calyx, set in a wide saucer-like basin. Stamens, median; tube, funnel-shaped. Stalk, short and slender, inserted in a narrow cavity. Flesh, deep yellow or saffron-coloured, crisp and tender, very juicy and sweet, and with a rich flavour. Cells, ovate; axile.

A very fine dessert apple of the first quality; in use in December and February.

This was raised by Mr. Williams, of Pitmaston, near Worcester.

PITMASTON GOLDEN WREATH.—Fruit, very small, half an inch wide, by half an inch high; conical and undulating round the eye. Skin, of a fine deep rich yellow, strewed with russety dots. Eye, large and open, with long, spreading, pointed segments, set in a shallow and plaited basin. Stalk, an inch long, very slender, inserted in a narrow and shallow cavity. Flesh, rich yellow, crisp, juicy, and sweet.

A pretty little apple; in use from September to Christmas.

This beautiful variety originated with J. Williams, Esq., of Pitmaston, from the Golden Pippin, impregnated with the pollen of the Cherry apple, or what is usually called the Siberian Crab.

PITMASTON NONPAREIL (*St. John's Nonpareil; Pitmaston Russet; Russet Coat Nonpareil*).—Fruit, about medium size, two inches and three-quarters wide, and two inches and a quarter high; roundish and flattened. Skin, pale green, almost entirely covered with russet, and with a faint tinge of red on the side next the sun. Eye, open, set in a broad, shallow, and plaited basin. Stamens, marginal; tube, conical. Stalk, short, inserted in a shallow cavity. Flesh, greenish yellow, firm, rich, and highly aromatic. Cells, roundish obovate; axile.

A dessert apple of the greatest excellence; it is in use from December to February.

Raised by John Williams, Esq., of Pitmaston, near Worcester, and was first communicated to the London Horticultural Society in 1820.

PITMASTON PINE APPLE.—Fruit, small and conical, regularly formed, but sometimes more enlarged on one side than the other. Skin, rough to the feel, being almost entirely covered with a coat of pale yellowish brown russet, but here and there a smooth patch of the ground colour, which is yellowish. Eye, small and closed, set in a shallow, saucer-like, plaited basin. Stamens, median; tube, funnel-shaped. Stalk, half an inch to three-quarters long, slender, inserted in a wide and rather deep cavity. Flesh, yellowish, firm, crisp, and juicy, rich, and with a distinct pine-apple flavour. Cells, obovate; axile.

A dessert apple of the greatest excellence; in use during December to January.

This was raised by Mr. Williams, of Pitmaston, near Worcester.

Pitmaston Russet. See *Pitmaston Nonpareil.*

PIUS NINTH.—Fruit, below medium size; round and somewhat oblate, very much resembling in form and colour the Birmingham Stone Pippin. Skin, of an uniform lemon yellow colour, thickly dotted all over with large russet dots. Eye, small and open, with short pointed segments, set in a shallow narrow basin. Stalk, short and stout, inserted in a pretty deep cavity. Flesh, crisp, and without any particular flavour.

An apple of very ordinary merit, whose chief recommendation is that it will keep in good condition till May.

PLUM APPLE.—Fruit, above medium size, three inches long, and two and a half wide; long oval, like a large egg plum; even and symmetrical in its outline. Skin, dull brownish red on the side next the sun, and reddish orange on the shaded side, both sides being also streaked with dark crimson. Eye, small and closed, with erect convergent segments, set in a deep, narrow, plaited basin. Stamens, median; tube, funnel-shaped. Stalk, fleshy, obliquely inserted at right angles with the axis of the fruit. Flesh, greenish white, tender, juicy, sweet, and agreeably, though not richly flavoured. Cells, obovate; axile, slit.

A remarkable apple from its shape and colour, which are like the Pond's Seedling Plum; it is in use up till Christmas.

This I received from Messrs. Cranston, of Hereford.

Polinia Pearmain. See *Barcelona Pearmain.*

POMEROY.—There are two or three very distinct varieties, which, in different parts of the country, are known by the name of Pomeroy. One is that which is cultivated in Somersetshire and the West of England, another is peculiar to Herefordshire and Worcestershire, and the third to Lancashire and the Northern counties.

Pomeroy *of Somerset*, or *The Old Pomeroy*, is medium sized, two inches and three-quarters wide, and the same in height; conical, and obtusely angular. Skin, greenish yellow, covered with thin grey russet, on the shaded side, but orange, striped with deep red, and marked with patches of russet, on the side exposed to the sun, and strewed all over with numerous large dark russety dots. Eye, half open, set in a plaited basin. Stamens, marginal; tube, funnel-shaped. Stalk, short, not extending beyond the base, inserted in a round, even, and russety cavity. Flesh, yellow, firm, crisp, juicy, sweet, and highly flavoured. Cells, obovate; axile.

An excellent dessert apple; in use from October till December.

Pomeroy *of Herefordshire* (*Kirke's Fame; Peach; Sussex Peach; Russet Pine*).—Fruit, below medium size, two inches and three-eighths wide, and two inches high; roundish and depressed, angular, especially about the eye. Skin, greenish yellow, with traces of russet where shaded; on the side next the sun it is covered with a large patch of dense cinnamon-coloured russet, and between this and the shaded side are a few broken streaks of bright crimson; the whole surface is covered with large russet dots. Eye, closed, with convergent segments, which are reflexed at the tips, set in a pretty deep and angular basin. Stamens, median, inclining to marginal; tube, conical. Stalk, short, or half an inch long, rather deeply inserted. Flesh, yellowish, tender, juicy, sweet, and of a delicious flavour. Cells, roundish obovate; axile, open.

A very richly flavoured dessert apple; in use during September and the early part of October.

POMEROY *of Lancashire*, is medium sized, two inches and three-quarters wide, and two inches and a half high; roundish, slightly ribbed at the apex. Skin, smooth, pale yellow on the shaded side, but clear pale red next the sun, which blends with the yellow towards the shaded side, so as to form orange; the whole covered with russety dots. Eye, small and closed, placed in a small and shallow basin. Stalk, short, imbedded in an angular cavity, with a swelling on one side of it, and from which issue a few ramifications of russet. Flesh, whitish, tender, crisp, juicy, and with a brisk flavour, a good deal like that of the Manks Codlin.

An excellent culinary apple; in use during September and October.

The tree is healthy, hardy, and an excellent bearer, well adapted for orchard planting, and succeeds well in almost all situations.

The name is a corruption of Pomme du Roi (the King's Apple).

Pomme d'Api. See *Api.*

Pomme d'Api Gros. See *Api Gros.*

Pomme de Neige. See *De Neige.*

Pomme de Paradis. See *Paradise.*

Pomme de Prochain. See *Borsdörfer.*

Pomme Etoillée. See *Api Etoillé.*

POMME GRISE.—Fruit, small, two inches wide, and an inch and three-quarters high; roundish and inclining to ovate. Skin, rough, with thick scaly russet, green in the shade, and deep orange on the side next the sun. Eye, small and open, set in a narrow and shallow basin. Stalk, about half an inch long, inserted in a shallow and small cavity. Flesh, yellowish, crisp, very juicy and sugary, with a brisk and highly aromatic flavour.

A dessert apple of first-rate quality; in use from October to February.

The tree is rather a weak grower, but an abundant bearer.

This apple, according to Forsyth, was first introduced to this country from Canada, by Alexander Barclay, Esq., of Brompton, near London.

POMME POIRE.—Fruit, large, three inches and a quarter wide, and two inches and three-quarters high; roundish and depressed, obtusely angular, and with a very contracted and shallow stalk cavity. Skin, uniform pale greenish yellow, strewed with russet dots. Eye, half open, with broad, erect, convergent segments, which are divergent at the tips, and set in a wide uneven basin. Stamens, median; tube, conical. Stalk, quite an inch long, slender, inserted in a very narrow and shallow cavity. Flesh, greenish white, tender, rather sweet, and with a mild acidity. Cells, obovate; abaxile.

A cooking apple of no great merit; in use till January. It is in the garden of the Royal Horticultural Society, at Chiswick.

Pomme Rose. See *Api Gros.*

Poor Man's Friend. See *Warner's King.*

Pope's Apple. See *Cobham.*

Pork Apple. See *Orange Goff.*

Portugal. See *Reinette de Canada.*

Postophe d'Hiver. See *Borsdörfer.*

Potter's Large. See *Kentish Fillbasket.*

POTTS'S SEEDLING.—Fruit, large, three inches and a quarter wide, and three inches high; roundish, depressed, angular, and very irregular in its outline, puckered and ribbed round the eye. Skin, smooth, shining, and unctuous, when ripe; of an uniform greenish straw colour sprinkled with russet dots. Eye, large and closed, with connivent segments, set in an angular and ribbed basin. Stamens, marginal; tube, wide conical. Stalk, half an inch long, stout, inserted the whole of its length in a deep, irregular, and uneven cavity. Flesh, very tender, and pleasantly sub-acid, with all the character of the flesh of Codlins. Cells, obovate, pointed; abaxile.

An excellent early kitchen apple of the Domino and Lord Suffield class; ripe during September and the early part of October. It was raised by Mr. Samuel Potts, of Robinson Lane, Ashton-under-Lyne, about the year 1849.

POWELL'S RUSSET.—Fruit, small, two inches wide, and an inch and three-quarters high; roundish, and regularly formed, broad and flattened at the base, and narrowing a little towards the eye. Skin, almost entirely covered with pale brown russet, but where any portion of the ground colour is visible, it is greenish yellow on the shaded side, and tinged with brown where exposed to the sun. Eye, open, placed in a round, even, and shallow basin. Stamens, marginal; tube, funnel-shaped. Stalk, about half an inch long, inserted in a rather wide and shallow cavity. Flesh, yellow, firm, very juicy and sweet, with a rich and highly aromatic flavour. Cells, closed, obovate; axile.

A dessert apple of the very first quality; it is in use from November to February.

This is a pretty little russet, like the old Nonpareil in shape, but with a very short stalk.

PREMIER.—Fruit, small, two inches and an eighth wide, and an inch and three-quarters high; round and depressed, ribbed, though not prominently, and rather knobbed at the apex. Skin, almost entirely covered with crimson except where shaded, and there it is yellow. Eye, rather large for the size of the fruit, with convergent leaf-like segments, set in a wide round depression. Stamens, median; tube,

funnel-shaped, unusually large and wide. Stalk, from a quarter to half an inch long, inserted in a rather shallow cavity, which is lined with russet. Flesh, white, tender, juicy, sweet, and pleasantly flavoured. Cells, obovate; axile, open.

A dessert apple of good quality, which keeps till Christmas. It was sent to me by Mr. T. Francis Rivers, of Sawbridgeworth.

Pride of the Ditches. See *Sieley's Mignonne.*

Prince Albert. See *Lane's Prince Albert.*

Prince Albert. See *Smart's Prince Arthur.*

PRINCE BISMARK.—Fruit, large, three inches and a half wide, by two inches and three-quarters high; oblate, and rather prominently ribbed towards the crown, and flat at the base. Skin, rich yellow, speckled all over with short broken streaks of crimson, especially on the side exposed to the sun. Eye, rather closed, with flat convergent segments, which are slightly divergent at the points, set in a deep but not wide angular basin. Stamens, basal; tube, short, funnel-shaped. Stalk, nearly an inch long, slender, and inserted in a deep wide cavity, which is thickly lined with russet, and tinged with green. Flesh, white, tender, juicy, with a mild acidity and a fine perfume. Cells, roundish or roundish obovate; axile.

A handsome apple, very much resembling The Queen, sent out by Messrs. Saltmarsh, of Chelmsford, but not identical. It is of excellent quality as a cooking apple, and is in use from October till Christmas.

This was raised in the province of Canterbury, New Zealand, and was sent home to Mr. McIndoe, gardener to Sir Joseph Pease, Bart., Hutton Hall, Guilsboro', and the above description was taken from fruit obtained from Mr. McIndoe, and which was there grown in an orchard house.

PRINCE OF WALES.—Fruit, below medium size, two inches and three-quarters wide, and two and an eighth high; roundish and oblate, even and regular in its outline. Skin, smooth, bright lemon yellow tinged with orange on the side next the sun, where it is also marked with broken streaks of crimson. Eye, large and open, with long, broad, pointed, and spreading segments, set in a wide, shallow, and perfectly even basin. Stamens, median; tube, short, conical. Stalk, half an inch to three-quarters long, slender, inserted in a rather deep cavity. Flesh, white, tender, juicy, and agreeably, though not highly flavoured. Cells, ovate; axile, slit.

A second-rate tender-fleshed apple which I met with in the garden of the Royal Horticultural Society at Chiswick.

Princess Noble. See *Golden Reinette.*

Princess Noble Zoete. See *Court Pendû Plat.*

PRINCESS ROYAL.—Fruit, small, two inches and a quarter wide, and an inch and seven-eighths high; round, and somewhat oblate, even

and regularly formed. Skin, green, covered with rough brown russet over the whole surface. Eye, open, with short, erect, convergent segments, which are reflexed at the tips, set in a very shallow, even basin. Stamens, median; tube, funnel-shaped. Stalk, half an inch long, stout, inserted in a shallow cavity. Flesh, greenish, crisp, juicy, briskly acid, and without any aroma. Cells, obovate; axile, closed.

A second-rate, very acid apple, which keeps till January.

PROLIFEROUS REINETTE.—Fruit, medium sized, two inches and three-quarters wide, and the same in height; oval, with ten obscure ribs, extending from the base to the apex, where they form five small crowns. Skin, of a dull yellow ground colour, marked with small broken stripes or streaks of crimson, and thickly covered with small russety specks. Eye, closed, placed in a shallow, plaited, and knobbed basin. Stalk, from half an inch to three-quarters long, deeply inserted the whole of its length in a round and smooth cavity. Flesh, yellowish white, very juicy and sugary, with a rich and brisk flavour.

A very fine, briskly flavoured dessert apple; in use from October to December.

I received this variety from the garden at Hammersmith, formerly in the possession of the late Mr. James Lee.

PUFFIN (*Bear and Tear; Sweet Orcome*).—Fruit, large, three inches and a quarter wide, and two inches and three-quarters high; round and depressed, angular in its outline. Skin, smooth and shining, with a greasy feel when ripe; on the side next the sun it is deep orange covered with broken streaks of crimson, and on the shaded side, deep yellow with a few faint streaks of pale crimson. Eye, closed, with connivent segments, set in a deep angular basin. Stamens, basal; tube, funnel-shaped. Stalk, long, deeply inserted in a russety cavity. Flesh, soft, tender, and sweetish, having rather a mawkish flavour. Cells, ovate; abaxile.

This is one of the soft-fleshed cooking apples, in use in October, and of but little merit. I received it from Mr. Poynter, nurseryman, of Taunton.

Putman's Russet. See *Boston Russet*.

QUEEN.—Fruit, medium size to large, varying from three inches to three and three-quarters wide, and two and a quarter to two and three-quarters high; oblate, even and regular in its outline, ribbed and five-knobbed round the eye. Skin, clear lemon-yellow, almost entirely covered with bright crimson, which is again marked with broken streaks and patches of darker crimson, and with a lining of russet in the stalk cavity. Eye, slightly open, with erect convergent and somewhat divergent segments, set in a deep and ribbed basin. Stamens, median; tube, short, conical. Stalk, nearly three-quarters of an inch long, deeply inserted in a wide and deep cavity, which is

lined with russet. Flesh, white, tender, very juicy, with a mild acidity. Cells, ovate; axile.

A very handsome culinary apple in October and November. It has a strong resemblance to Cox's Pomona, but is larger.

This was introduced in 1889 by Messrs. Saltmarsh & Son, of Chelmsford, and it received a First-class Certificate from the Royal Horticultural Society, Nov. 10, 1880.

Queen Anne. See *American Mother.*

QUEEN CAROLINE.—Fruit, medium sized, three inches wide, and two inches and a quarter high; oblate, regular and symmetrical in its outline. Skin, smooth, greenish yellow, strewed with large russet dots, russety over the base. Eye, wide open, with short divergent segments, set in a wide, round, even, and pretty deep basin. Stamens, basal; tube, conical. Stalk, short, inserted all its length in the russety cavity. Flesh, tender, with a mild acidity. Cells, obovate; axile, slit.

A cooking apple of no great merit; in use during October and November.

QUEENING, or more correctly QUOINING, is a class of apples which are prominently angular. The name has been in use for centuries, and is derived from the word *coin* or *quoin*, which signifies a corner or angle. Rea, in his *Pomona*, when speaking of the Winter Quoining, says, "it succeeds incomparably on the Paradise Apple as the Colviele (Calville) and all other sorts of Queenings do." He evidently regarded the Calville as a Quoining on account of the angularity of its shape.

QUEEN OF SAUCE.—Fruit, large, three inches and a quarter broad, and two inches and a half high; obtuse ovate, broad and flat at the base, narrowing towards the crown, and angular on the sides. Skin, greenish yellow on the shaded side, but on the side exposed to the sun it is flushed with red, which is marked with broken streaks of deeper red; it is strewed all over with patches of thin delicate russet, and large russety specks, those round the eye being linear. Eye, open, set in a deep and angular basin, which is russety at the base. Stamens, marginal; tube, funnel-shaped. Stalk, about a quarter of an inch long, deeply inserted in a round cavity, which is lined with coarse russet. Flesh, yellowish, firm, crisp, juicy, and sugary, with a brisk and pleasant flavour. Cells, ovate; axile.

A culinary apple of first-rate quality, and suitable also for the dessert; it is in use from November till January. It is extensively grown in Herefordshire.

QUEEN OF THE PIPPINS.—Fruit, small, two inches and a quarter wide, and two inches high; round, inclining to oblate, even and regular in its outline. Skin, sprinkled all over with a thin coat of

grey russet on a green ground, which becomes yellowish at maturity. Eye, with divergent segments, open, set in a shallow basin. Stamens, marginal; tube, funnel-shaped. Stalk, very short, in a narrow cavity. Flesh, yellow, with a greenish tinge, crisp, juicy, and pleasantly though not highly flavoured. Cells, oblate; axile, closed.

A second-rate dessert apple, which shrinks before Christmas.

Queen's Apple. See *Borsdörfer*.

Quince. See *Lemon Pippin*.

RABINE.—Fruit, large, three inches and a quarter wide, and two inches and a quarter high; roundish and much flattened, ribbed on the sides, and undulated round the margin and basin of the eye. Skin, greenish yellow, marked with a few faint broken streaks and freckles of red, and strewed with grey russety dots on the shaded side, but dark dull red, marked and mottled with stripes of deeper red, on the side next the sun. Eye, partially open, with broad flat segments, and placed in an angular basin. Stalk, short, inserted in a deep and uneven cavity, from which issue a few linear markings of russet. Flesh, yellowish, tender, crisp, very juicy and sugary, with a brisk and pleasant flavour.

An excellent apple, suitable either for culinary purposes or for the dessert, but more properly for the former; it is in use from October to Christmas.

RADFORD BEAUTY.—Fruit, medium sized, two inches and three-quarters wide, and two inches and a quarter high; roundish, flattened, and obtusely angular. Skin, dark red, streaked with bright crimson, on the side next the sun, and greenish yellow, washed with thin red, on the shaded side. Eye, small and closed, with flat, slightly divergent segments, placed in a shallow, plaited basin. Stamens, marginal; tube, conical. Stalk, very short, deeply set in a round funnel-shaped cavity. Flesh, crisp, juicy, sweet, and of good flavour. Cells, roundish obovate; axile, closed.

A Nottinghamshire apple, sent me by Messrs. J. R. Pearson & Sons, of Chilwell, near Nottingham.

RAMBO.—Fruit, above medium size, three inches wide, and two inches and a quarter high; roundish oblate. Skin, smooth, pale yellow on the shaded side, but yellow, streaked with red, on the side next the sun, and strewed with large russety dots. Eye, closed, set in a wide, rather shallow, and plaited basin. Stalk, an inch long, and slender, inserted more than half its length in a deep, round, and even cavity. Flesh, greenish white, tender and delicate, with a brisk and pleasant flavour.

An American apple, suitable either for the dessert or for culinary purposes, and esteemed in its native country as a variety of first-rate excellence, but with us of inferior quality, even as a kitchen apple; it is in use from December to January.

Rambour Blanc d'Été. See *Breitling.*

RAMBOUR FRANC.—Fruit, very large, four inches broad, and three inches high; roundish and flattened, with five ribs on the sides, which extend to the eye, forming prominent ridges round the apex. Skin, yellow, marked with thin pale russet on the shaded side, but streaked and mottled with red on the side next the sun. Eye, closed, and deeply set in an angular basin. Stalk, short, deeply inserted in a round, even, and regular cavity, which is lined with russet. Flesh, yellow, firm, and of a leathery texture, brisk and sugary, with a high flavour.

A good culinary apple; in use during September and October. The tree is a strong and vigorous grower, and an abundant bearer.

This is an old French apple which must have been long cultivated in this country, as it is mentioned by Rea so early as 1665. It is supposed to take its name from the village of Rembures, in Picardy, where it is said to have been first discovered.

De Rateau. See *Reinette Blanche d'Espagne.*

RAVELSTON PIPPIN.—Fruit, medium sized, two inches and three-quarters wide, and two inches and a half high; roundish, irregular in its shape, caused by several obtuse ribs which extend into the basin of the eye, round which they form prominent ridges. Skin, greenish yellow, nearly covered with red streaks, and strewed with russety dots. Eye, closed, and set in an angular basin. Stalk, short and thick, inserted in a round cavity. Flesh, yellow, firm, sweet, and pleasantly flavoured.

A dessert apple of such merit in Scotland as to be generally grown against a wall; but in the south, where it has to compete with the productions of a warmer climate, it is found to be only of second-rate quality. Ripe in August.

Read's Baker. See *Norfolk Beefing.*

RED ASTRACHAN (*Anglesea Pippin; Waterloo; Hamper's American*).—Fruit, above the medium size, three inches and a quarter wide, and three inches high; roundish, and obscurely angular on its sides. Skin, greenish yellow where shaded, and almost entirely covered with deep crimson on the side exposed to the sun; the whole surface covered with a fine delicate bloom. Eye, closed, set in a moderately deep and somewhat irregular basin. Stamens, marginal or median; tube, funnel-shaped. Stalk, short, deeply inserted in a russety cavity. Flesh, white, crisp, very juicy, sugary, briskly and pleasantly flavoured. Cells, open, obovate.

An early dessert apple, but only of second-rate quality. It is ripe in August, and requires to be eaten when gathered from the tree, as it soon becomes mealy.

The tree does not attain a large size, but is healthy and vigorous, and an abundant bearer.

This was imported from Sweden by William Atkinson, Esq., of Grove End, Paddington, in 1816, and was sent out some years ago by Messrs. Sutton & Son, of Reading, under the name of Anglesea Pippin.

Red Baldwin. See *Baldwin.*

Red Borsdörfer. See *Borsdörfer.*

Red Calville. See *Calville Rouge d'Été.*

Red Hawthornden. See *Greenup's Pippin.*

REDDING'S NONPAREIL.—Fruit, small, an inch and seven-eighths wide, and an inch and a half high; roundish or oblate, even and regular in its outline. Skin, quite covered with thin pale brown russet. Eye, wide open, like that of Court of Wick, with broad, reflexed, pointed segments, set in a wide and deep cup-shaped basin. Stamens, marginal; tube, funnel-shaped. Stalk, three-quarters of an inch long, inserted in a rather deep cavity. Flesh, greenish, crisp, and juicy, agreeably but not highly flavoured. Cells, obovate; axile, very full of seeds, closed.

A dessert apple of only second-rate quality, which is much shrivelled before Christmas.

REDLEAF RUSSET.—Fruit, small, very much like the Golden Knob, two inches and a quarter wide, and two inches high; roundish, even and regular in shape. Skin, entirely covered with bright cinnamon-coloured russet, which is thinner on the shaded side, where a little of the yellow ground colour is exposed. Eye, partially open, with erect, flat, convergent segments, reflexed at the tips, set in a pretty wide and deep saucer-like basin. Stamens, marginal or median; tube, funnel-shaped. Stalk, three-quarters of an inch long, pretty stout, set in a round cavity. Flesh, yellowish, tender, crisp, very juicy and sweet, with a rich flavour and a fine aroma. Cells, obovate; axile, closed.

An excellent dessert apple; in use from December till February.

This was raised by Mr. John Cox, gardener at Redleaf, Penshurst, Kent.

RED FOXWHELP.—Fruit, small, two inches and a quarter wide, by two inches and seven-eighths high; roundish ovate, even in its outline. Skin, very dark crimson over the whole surface, almost a mahogany or chestnut colour, except a small portion on the shaded side, which is a little, and very little, paler. Eye, small, somewhat open, with short, erect, convergent segments, set in a very shallow plaited basin. Stamens, marginal; tube, short conical. Stalk, three-quarters of an inch long, very slender, inserted in a wide, rather shallow cavity. Flesh, yellow, deeply stained with crimson both under the surface of the skin and at the core, very tender, pleasantly flavoured, with a slight acidity. Cells, ovate; axile.

A Herefordshire cider apple.

RED INGESTRIE.—Fruit, small, two inches and a half wide, and two inches and a quarter high; round, regularly and handsomely shaped, or short cylindrical, undulating at the apex. Skin, rich golden yellow, with an orange blush on the side next the sun, and strewed with russet specks. Eye, wide open, with reflexed segments, set in a shallow, plaited, saucer-like basin. Stamens, basal; tube, funnel-shaped. Stalk, short and slender, inserted in a close and not deep cavity, which is lined with greenish grey russet. Flesh, tender, yellow, juicy, and with a brisk, agreeable flavour. Cells, elliptical; axile.

A dessert apple of first-rate quality; in use during October and November. It is very apt to be taken for Golden Winter Pearmain, the shape, colour, eye, and rather knobbed crown favouring the resemblance; but it is more oblate, and the stamens are always basal.

This excellent little apple was raised by Thomas Andrew Knight, Esq., from the seed of the Orange Pippin impregnated with the Golden Pippin, about the year 1800. It, and the Yellow Ingestrie, were the produce of two pips taken from the same cell of an apple. The original trees are said to be still in existence at Wormsley Grange, in Herefordshire.

Red Kentish Pippin. See *Kentish Pippin.*

RED MUST.—Fruit, nearly, if not quite, the largest cider apple cultivated in Herefordshire. It is rather broad and flattened, a little irregular at its base, which is hollow. Stalk, slender. Crown, sunk. Eye, deep, with a stout erect calyx. Skin, greenish yellow on the shaded side, with a deep rosy colour where exposed to the sun, and shaded with a darker red (Lindley).

The Red Must has at all periods been esteemed a good cider apple, though the ciders lately made with it, unmixed with other apples, have been light and thin, and I have never found the specific gravity of its expressed juice to exceed 1064 (Knight).

RED NORMAN.—Fruit, small, two inches and an eighth wide, and the same in height; conical, sometimes long conical, with a waist near the apex, where it is puckered. Skin, smooth, lemon yellow, with a faint blush of red on the side exposed to the sun, the surface sparingly strewed with minute russet points. Eye, small, closed, with connivent segments, set in a shallow puckered basin. Stamens, marginal; tube, very deep, funnel-shaped. Stalk, half an inch long, slender, obliquely inserted, and curved, frequently with a swelling on one side of it. Flesh, greenish yellow, not very juicy, woolly, and sweet. Cells, very large, ovate, pointed; axile, closed.

A Herefordshire cider apple.

Red Quarrenden. See *Devonshire Quarrenden.*

Red Queening. See *Crimson Queening.*

RED ROYAL.—Fruit, small, two inches and a quarter wide, and two

inches high; roundish, inclining to oblate, and sometimes to ovate, angular. Skin, almost entirely covered with dark crimson, except on the shaded side, where it is yellow, the surface sprinkled with russet dots. Eye, quite closed, with convergent segments. Stamens, median; tube, funnel-shaped. Stalk, short and slender, inserted in a rather deep cavity. Flesh, white, tender, and pleasantly sub-acid. Cells, open, obovate, small; axile.

A favourite cider apple of Gloucestershire.

RED SPLASH (*New Bromley*).—Fruit, small, two inches and an eighth wide, and one inch and five-eighths high; roundish oblate, and regularly formed. Skin, golden yellow, with a few streaks of crimson on the shaded side, and completely covered with crimson on the exposed side, where it is also splashed with broken streaks of dark mahogany colour. Eye, closed, with broad, flat, convergent segments, reflexed at the tips, set in a wide, saucer-like basin. Stamens, median; tube, short, funnel-shaped. Stalk, a quarter to half an inch long, slender, set in a pretty wide cavity. Flesh, yellowish, juicy, sweet, and agreeably flavoured. Cells, roundish, inclining to obovate; axile.

This is grown very largely at Newland, near Malvern, and all the surrounding parishes, and is sold to the pickle-makers to make chutney and apple jelly.

RED-STREAK (*Herefordshire Red-streak: Scudamore's Crab*).—Fruit, medium sized, two inches and three-quarters wide, and two inches and a quarter high; roundish, or inclining to oblate, narrowing towards the apex, even and regular in outline. Skin, deep clear yellow, streaked with red, on the shaded side, but deep red, streaked with still deeper red, approaching dark mahogany colour, on the side next the sun; the surface is strewed with specks and small patches of cinnamon-coloured russet, and especially round the stalk there is a patch tinged with green. Eye, small and closed, with short convergent segments, set in a rather shallow basin. Stamens, marginal; tube, funnel-shaped. Stalk, short and slender, sometimes a mere knob. Flesh, yellow, firm, crisp, and rather dry, briskly acid, and with a rough flavour. Cells, slightly obovate, small; axile.

Specific gravity of the juice, 1079.

A cider apple, which at one period was unsurpassed, but now comparatively but little cultivated.

Perhaps there was no apple which at any period was in such great favour, and of which so much was said and written during the 17th century, as of the Red-streak. Prose and verse were both enlisted in its praises. It was chiefly by the writings of Evelyn it attained its greatest celebrity. Philips, in his poem, *Cyder*, says—

> "Let every tree in every garden own
> The Red Streak as supreme, whose pulpous fruit,
> With gold irradiate, and vermilion, shines
> Tempting, not fatal, as the birth of that
> Primæval, interdicted plant, that won
> Fond Eve, in hapless hour to taste, and die.

> This, of more bounteous influence, inspires
> Poetic raptures, and the lowly muse
> Kindles to loftier strains; even I, perceive
> Her sacred virtue. See! the numbers flow
> Easy, whilst, cheer'd with her nectareous juice,
> Hers, and my country's praises, I exalt."

But its reputation began to decline about the beginning of the last century, for we find Nourse saying, "As for the liquor which it yields, it is highly esteemed for its noble colour and smell; 'tis likewise fat and oily in the taste, but withal very windy, luscious, and fulsome, and will sooner clog the stomach than any other cider whatsoever, leaving a waterish, raw humour upon it; so that with meals it is no way helpful, and they who drink it, if I may judge of them by my own palate, will find their stomachs pall'd sooner by it, than warm'd and enliven'd."

The Red-streak seems to have originated about the beginning of the 17th century, for Evelyn says "it was within the memory of some now living surnamed the Scudamore's Crab, and then not much known save in the neighbourhood." It was called Scudamore's Crab from being extensively planted by the first Lord Scudamore, who was son of Sir James Scudamore, from whom Spenser is said to have taken the character of Sir Scudamore in his "Faerie Queen." He was born in 1600, and created by Charles I. Baron Dromore and Viscount Scudamore. He was attending the Duke of Buckingham when he was stabbed at Portsmouth, and was so affected at the event that he retired into private life, and devoted his attention to planting orchards, of which the Red-streak formed the principal variety. In 1634 he was sent as ambassador to France, in which capacity he continued for four years. He was a zealous Royalist during the civil wars, and was taken prisoner by the Parliament party, while his property was destroyed, and his estate sequestered. He died in 1671.

RED STREAKED RAWLING.—Fruit, large, three inches wide, by two and a quarter high; roundish, and slightly angular. Skin, yellow, streaked with red on the shaded side, but entirely covered with clear dark red, and striped with still darker red, on the side exposed to the sun. Eye, small and closed, set in a narrow and plaited basin. Stalk, long and slender, inserted in a wide and deep cavity, which is lined with russet. Flesh, yellowish, tender, sweet, juicy, and well flavoured, abounding in a sweet and pleasant juice.

A culinary apple, well adapted for sauce; it is in use from October to Christmas.

This is an old Devonshire apple, and no doubt the *Sweet Rawling* referred to in a communication to one of Bradley's "Monthly Treatises," from which the following is an extract: "We have an apple in this country called a Rawling, of which there is a sweet and a sour; the sour when ripe (which is very early) is a very fair large fruit, and of a pleasant taste, inclined to a golden colour, full of narrow red streaks; the Sweet Rawling has the same colours but not quite so large, and if boiled grows hard, whereas the sour becomes soft. Now what I have to inform you of is, viz.: I have a tree which bears both sorts in one apple; one side of the apple is altogether sweet, the other side sour; one side bigger than the other; and when boiled the one side is soft, the other hard, as all sweet and sour apples are."

RED STYRE.—Fruit, small, two inches to two and a half wide, and two inches high; roundish ovate, inclining to oblate, even and regular in its outline. Skin, smooth and shining, entirely covered with very dark crimson, almost approaching mahogany, but paler on the shaded side, the whole mottled with broken bright yellow streaks; round

the stalk it is greenish and russety. Eye, set in a pretty deep and somewhat angular basin; segments, broad and convergent, erect. Stamens, median; tube, short, funnel-shaped. Stalk, short and slender, set the whole of its length in a round and deep cavity. Flesh, yellowish, very tender and juicy, with a pleasant flavour, which makes it acceptable as a dessert fruit, the texture being equal in delicacy to that of an imported Newtown Pippin. Cells, roundish obovate; axile.

A celebrated Herefordshire cider apple.

Red Winter Calville. See *Calville Rouge d'Hiver*.

REINETTE.—There are various opinions respecting the derivation of this word. At first sight it appears to have a French origin, and supposing it to be so, some have translated it Little Queen, though there is no such definition in any French dictionary I have consulted. Others say it is derived from Rainette, a kind of frog, because Reinettes are always, or ought to be, spotted with russet freckles, like the belly of the frog.

Thomas Fuller, the eminent historian and divine, says, "When a pepin is planted (*i.e.*, grafted) on a pepin stock, the fruit growing thence is called a Renate." This, I think, is the origin of the word, Reinette being derived from *Renatus*—renewed or reproduced. A Reinette is therefore a grafted apple, and a Pippin is a seedling. See *Pippin*.

Reinette Baumann. See *Baumann's Reinette*.

REINETTE BLANCHE D'ESPAGNE (*Joséphine; Belle Joséphine; Reinette d'Espagne; De Rateau; Concombre Ancien; American Fall Pippin; Camuesar; White Spanish Reinette*).—Fruit, very large, three inches and a half wide, and three inches and three-quarters high; oblato-oblong, angular on the sides, and uneven at the crown, where it is nearly as broad as at the base. Skin, smooth and unctuous to the feel, yellowish green in the shade, but orange tinged with brownish red next the sun, and strewed with dark dots. Eye, large and open, set in a deep, angular, and irregular basin. Stamens, marginal; tube, conical. Stalk, half an inch long, inserted in a narrow and even cavity. Flesh, yellowish white, tender, juicy, and sweet. Cells, open, obovate.

An apple of first-rate quality, suitable for the dessert, but particularly so for all culinary purposes; it is in use from December to April.

The tree is healthy and vigorous, and an excellent bearer. It requires a dry, warm, and loamy soil.

REINETTE CARPENTIN.—Fruit, small, two inches and a quarter wide, and two inches high; roundish, or rather oblato-oblong. Skin, yellowish green on the shaded side, but striped, and washed with dark glossy red, on the side next the sun, and so much covered with a thick cinnamon-coloured russet that the ground colours are sometimes only partially visible. Eye, set in a wide, saucer-like basin,

which is considerably depressed. Stalk, an inch long, thin, and inserted in a round and deep cavity. Flesh, yellowish white, delicate, tender, and juicy, with a brisk, vinous, and peculiar aromatic flavour, slightly resembling anise.

A first-rate dessert apple; in use from December to April.

The tree is a free grower, with long slender shoots, and when a little aged is a very abundant bearer.

Reinette d'Allemagne. See *Borsdörfer*.

REINETTE DE BREDA.—Fruit, medium sized, two inches and three-quarters wide, and two and a quarter high; roundish and compressed. Skin, at first pale yellow, but changing as it ripens to fine deep golden yellow, and covered with numerous russety streaks and dots, and with a tinge of red and fine crimson dots on the side exposed to the sun. Eye, set in a wide and plaited basin. Stalk, half an inch long, inserted in a russety cavity. Flesh, yellowish white, firm, and crisp, but tender and juicy, with a rich vinous and aromatic flavour.

A dessert apple of first-rate quality; in use from December to March.

This is the Reinette d'Aizerna of the Horticultural Society's Catalogue, and may be the Nelguin of Knoop; but it is certainly not the Reinette d'Aizema of Knoop.

REINETTE DE CANADA (*Portugal; St. Helena Russet; Canada Reinette*).—Fruit, large, three inches and a half wide, and three inches deep; oblato-conical, with prominent ribs originating at the eye, and diminishing as they extend downwards towards the stalk. Skin, greenish yellow, with a tinge of brown on the side next the sun, covered with numerous brown russety dots, and reticulations of russet. Eye, large, open or closed, with short segments, and set in a rather deep and plaited basin. Stamens, basal; tube, conical. Stalk, about an inch long, slender, inserted in a deep, wide, and generally smooth cavity. Flesh, yellowish white, firm, juicy, brisk, and highly flavoured. Cells, obovate; axile, slit.

An apple of first-rate quality, either for culinary or dessert use; it is in season from November to April.

The tree is a strong and vigorous grower, and attains a large size; it is also an excellent bearer. The finest fruit are produced from dwarf trees.

Reinette de Canada Grise. See *Royal Russet*.

Reinette de Canada Plat. See *Royal Russet*.

Reinette de Caux. See *Dutch Mignonne*.

Reinette d'Espagne. See *Reinette Blanche d'Espagne*.

Reinette de Misnie. See *Borsdörfer*.

REINETTE DIEL.—Fruit, below medium size, two inches wide, and two and a quarter high; oblate, even and handsomely shaped. Skin, at first yellowish white, but changing by keeping to a fine yellow colour; on the side next the sun it is marked with several crimson spots and dots, strewed all over with russety dots, which are large and brownish on the shaded side, but small and greyish on the other. Eye, open, with short segments, set in a wide and rather shallow basin. Stalk, half an inch long, inserted in a deep and russety cavity, with sometimes a fleshy boss at its base. Flesh, white, firm, crisp, delicate, and juicy, with a rich sweet and spicy flavour.

A beautiful and excellent dessert apple of the first quality; it is in use from December to March.

The tree is a strong, healthy, and vigorous grower, and an abundant bearer.

This was raised by Dr. Van Mons, and named in honour of his friend Dr. Aug. Friedr. Adr. Diel.

REINETTE FRANCHE.—Fruit, above medium size, three inches and a quarter wide, and two inches and a half high; roundish oblate, slightly angular on its sides, and uneven round the eye. Skin, smooth, thickly covered with brown russety spots; greenish yellow, changing as it ripens to pale yellow, and sometimes tinged with red when fully exposed to the sun. Eye, partially open, with long green segments, set in a wide, rather deep, and prominently plaited basin. Stalk, short and thick, deeply inserted in a round cavity, which is lined with greenish grey russet. Flesh, yellowish white, tender, delicate, crisp, and juicy, with a rich, sugary, and musky flavour.

A dessert apple of first-rate quality; in use from November to April. Roger Schabol says it has been kept two years in a cupboard excluded from the air.

The tree is a free grower and an abundant bearer, but subject to canker, unless grown in light soil and a dry and warm situation.

This is a very old French apple, varying very much in quality according to the soil in which it is grown; but so highly esteemed in France as to take as much precedence of all other varieties as the Ribston and Golden Pippin do in this country.

REINETTE GRISE.—Fruit, medium sized, two and a half inches broad, and two and a half high; roundish ovate, broadest at the base, and generally with five obscure angles on the sides, forming more or less prominent ridges round the crown. Skin, dull yellowish green in the shade, and with a patch of thin, dull, brownish red on the side next the sun, which is so entirely covered with brown russet that little colour is visible; the shaded side is marked with large linear patches of rough brown russet. Eye, closed, with broad, flat, sharp-pointed segments, which are reflexed at the tips, and set in a deep and round basin. Stamens, median; tube, funnel-shaped. Stalk, half an inch long, set in a deep and angular cavity. Flesh, yellow, firm, crisp, juicy, rich, and sweet, with a brisk and excellent flavour. Cells, obovate; axile.

A very fine dessert apple of first-rate quality; in use from November to May.

The tree is a healthy and vigorous grower, and an excellent bearer.

One of the finest old French apples; but considered inferior to the Reinette Franche.

REINETTE JAUNE SUCRÉE. — Fruit, rather above medium size, three inches broad, and two and a half high; roundish, and very much flattened at the base. Skin, thin and tender, pale green at first, but changing as it attains maturity to a fine deep yellow, with a deeper and somewhat of an orange tinge on the side exposed to the sun, and covered all over with numerous large russety dots and a few traces of delicate russet. Eye, open, with long, acuminate, green segments, set in a wide, rather deep, and plaited basin. Stalk, an inch long, inserted in a deep round cavity, which is lined with thin russet. Flesh, yellowish, delicate, tender, and very juicy, with a rich sugary flavour, and without much acidity.

Either as a dessert or culinary apple this variety is of first-rate excellence; it is in use from November to February.

The tree is a free and vigorous grower, and a good bearer; but it is very subject to canker, unless grown in a light and warm soil.

Reinette Nonpareil. See *Nonpareil.*

REINETTE VAN MONS (*Van Mons' Reinette*). — Fruit, rather below medium size, two inches and a half wide, and two inches and a quarter high; flattened, and almost oblate, having five rather obscure ribs, which terminate in distinct ridges round the eye. Skin, greenish yellow in the shade, but with a dull and brownish orange tinge next the sun; the whole surface has a thin coating of brown russet. Eye, closed, set in a rather deep depression. Stamens, basal; tube, funnel-shaped. Stalk, half an inch long. Flesh, yellowish, tender, crisp, juicy, sweet, and aromatic. Cells, roundish ovate or obovate; axile, slit.

A dessert apple of first-rate quality; in use from December to May.

REINETTE VERTE.—Fruit, medium sized, two inches and three-quarters wide, and two and a quarter high; roundish, considerably flattened at the base, and slightly ribbed at the eye, handsome, and regularly shaped. Skin, thin, smooth, and shining, pale green at first, but becoming yellowish green as it attains maturity, with sometimes a reddish tinge, and marked with large grey russety dots and lines of russet. Eye, partially closed, with long pointed segments, set in a pretty deep and plaited basin. Stalk, about an inch long, inserted in a deep and round cavity, lined with russet, which extends in ramifications over the whole of the base. Flesh, yellowish white, tender, and juicy, with a sweet, vinous, and highly aromatic flavour, "partaking of the flavours of the Golden Pippin and Nonpareil."

A dessert apple of first-rate quality; in use from December to May.

The tree is vigorous and healthy, and a good bearer; but does not become of a large size.

RHODE ISLAND GREENING (*Green Newtown Pippin; Jersey Greening; Burlington Greening*).—Fruit, large, three inches and a quarter wide, and two inches and a half high; roundish, and slightly depressed, with obscure ribs on the sides, terminating at the eye in ridges, like London Pippin. Skin, smooth and unctuous to the touch, dark green at first, becoming pale as it ripens, and sometimes with a faint blush near the stalk. Eye, small and closed, with long, pointed, spreading segments, set in a slightly depressed basin. Stamens, median or basal; tube, conical. Stalk, three-quarters of an inch long, slender, curved, thickest at the insertion, and placed in a narrow and deep cavity. Flesh, yellowish tinged with green, tender, crisp, juicy, sugary, with a rich, brisk, and aromatic flavour. Cells, open, obovate; axile.

An apple of first-rate quality for all culinary purposes, and excellent also for the dessert; it is in use from November to April.

The tree is a strong and vigorous grower, hardy, and an excellent bearer; succeeds well in almost any situation.

This is of American origin, and was introduced to this country by the London Horticultural Society, who received it from David Hosack, Esq., M.D., of New York. It is extensively grown in the middle states of America, where the Newtown Pippin does not attain perfection, and for which it forms a good substitute.

RIBSTON PEARMAIN.—Fruit, medium sized. two inches and three quarters wide, and two inches high; roundish oblate, even and regular in its outline, in shape resembling Blenheim Pippin; sometimes it is a little angular. Skin, with a brownish orange blush and a few pale streaks of crimson where exposed to the sun, but where shaded it is greenish yellow; it is strewed with russet dots, and here and there are patches of thin grey russet, especially over the crown and in the basin of the eye. Eye, partially open, with flat, convergent segments, set in a narrow, neat, saucer-like basin. Stamens, median; tube, short, funnel-shaped. Stalk, half an inch long, slender, inserted in a rather shallow cavity. Flesh, crisp, juicy, sweet, and richly flavoured. Cells, roundish obovate; abaxile.

A dessert apple of great excellence; in use from November till January.

RIBSTON PIPPIN (*Glory of York; Travers' Pippin*).—Fruit, medium sized; roundish, and irregular in its outline, caused by several obtuse and unequal angles on its sides. Skin, greenish yellow, changing as it ripens to dull yellow, and marked with broken streaks of pale red on the shaded side, but dull red changing to clear faint crimson, marked with streaks of deeper crimson, on the side next the sun, and generally russety over the base. Eye, small and open or closed, set in an irregular basin, which is generally netted with russet. Stamens, median or basal; tube, deep conical or funnel-shaped. Stalk, half an inch long, slender, and generally inserted its whole

length in a round cavity, which is surrounded with russet. Flesh, yellow, firm, crisp, rich, and sugary, charged with a powerful aromatic flavour. Cells, obovate; axile, slit.

An apple so well known as to require neither description nor encomium. It is in greatest perfection during November and December, but with good management will keep till March.

The tree is in general hardy, a vigorous grower, and a good bearer, provided it is grown in a dry soil; but if otherwise it is almost sure to canker. In all the southern and middle counties of England it succeeds well as an open standard; but in the north, and in Scotland, it requires the protection of a wall to bring it to perfection. Nicol calls it "a universal apple for these kingdoms; it will thrive at John O'Groat's, while it deserves a place at Exeter or at Cork."

The Ribston Pippin did not become generally known till the end of the last century, and it is not mentioned in any of the editions of Miller's Dictionary, or by any other author of that period; neither was it grown in the Brompton Park Nursery in 1770. In 1785 I find it was in that collection, when it was grown to the extent of a quarter of a row, or about twenty-five plants; and as this supply seems to have sufficed for three years' demand, its merits must have been but little known. In 1788 it extended to one row, or about one hundred plants, and three years later to two rows; from 1791 it increased one row annually, till 1794, when it reached five rows. From these facts we may pretty well learn the rise and progress of its popularity. In 1847, in the same nursery, it was cultivated to the extent of about twenty-five rows, or 2,500 plants annually.

The original tree was first discovered growing in the garden at Ribston Hall, near Knaresborough, but how, when, or by what means it came there, has not been satisfactorily ascertained. One account states that about the year 1688 some apple pips were brought from Rouen and sown at Ribston Hall; the trees produced from them were planted in the park, and one turned out to be the variety in question. The original tree stood till 1810, when it was blown down by a violent gale of wind. It was afterwards supported by stakes in a horizontal position, and continued to produce fruit till it lingered and died in 1835. Since then, a young shoot has been produced about four inches below the surface of the ground, which, with proper care, may become a tree, and thereby preserve the original of this favourite old dessert apple. The gardener at Ribston Hall, by whom this apple was raised, was the father of Lowe, who during the last century was the fruit-tree nurseryman at Hampton Wick.

RINGER.—Fruit, large, three inches wide, and two inches and a half high; roundish and depressed, obtusely angular, ribbed round the eye. Skin, yellow, with tinges and broken stripes of pale crimson here and there, and sometimes without colour; the surface sprinkled with thin patches of pale brown russet. Eye, with erect connivent segments, reflexed at the tips, and set in a pretty deep and angular basin. Stamens, marginal; tube, conical. Stalk, yellowish green, three-quarters of an inch to an inch long, straight, deeply inserted in a round cavity. Flesh, yellow, very tender and juicy, with an agreeable acidity and good flavour. Cells, open, roundish obovate or roundish ovate; axile, and with a fine perfume.

A second-rate dessert apple, but excellent for kitchen use from November till February.

It is a very fragrant apple, and with a very delicate flesh.

RIVERS'S NONESUCH.—Fruit, two inches and a quarter wide, and not quite so much high; ovate, inclining to conical, even in its outline, and with ridges round the apex. Skin, yellow on the shaded side, and almost entirely covered with red, which has broken dark crimson streaks on the side next the sun, the whole strewed with russet dots. Eye, closed, with convergent segments, which are reflexed at the tips, set in a narrow and furrowed basin. Stamens, basal; tube, deep conical, and narrow. Stalk, half an inch long, slender, deeply inserted in a rather deep cavity. Flesh, yellowish, crisp, juicy, sweet, and with a rich, brisk, perfumed flavour. Cells, closed, roundish obovate; axile.

An excellent dessert apple; in use from November till January.

This was selected by the late Mr. Rivers, of Sawbridgeworth, from a quarter of seedling apple stocks. Along with one or two others it attracted his attention by the dwarf and peculiar habit of growth, and their tendency to throw out a mass of roots near the surface of the soil. He tried them all as dwarfing stocks for apple trees, and this, which he called the Nonesuch, proved the best of the three for the purpose. It is now produced every year by thousands, from stools and cuttings; but it was not till I discovered the quality of the fruit, in 1875, that it was known to possess any merit. It is really a fine dessert apple.

Robin. See *Winter Greening*.

ROBIN HOOD.—Fruit, large, three inches and an eighth wide, and three and a half high; oblong-conical, and so much resembling the Gloucestershire Costard that I am inclined to think it is the same sort. I met with this in a private garden at Great Malvern in 1871.

ROBINSON'S PIPPIN.—Fruit, small; roundish, narrowing towards the apex, where it is quite flat, and rather undulating. Skin, very much covered with brown russet, except on the shaded side, where it is greenish yellow, but sometimes tinged with brownish red where exposed to the sun, and strewed all over with minute russety dots. Eye, open, with flat pointed segments, set in a wide shallow basin. Stamens, median; tube, funnel-shaped. Stalk, half an inch long, stout, and inserted in a slight depression. Flesh, greenish, tender, crisp, sweet, and very juicy, with a fine, brisk, and slightly perfumed flavour, much resembling that of the Golden Pippin and Nonpareil. Cells, closed, obovate; axile.

A very excellent dessert apple of first-rate quality; it is in use from December to February. The fruit is produced in clusters of sometimes eight and ten, at the ends of the branches.

The tree is of small size and slender growth, and not a free bearer. It is well adapted for dwarf and espalier training when grafted on the doucin or paradise stock, in which case it also bears better than on the crab stock.

According to Mr. Lindley, this variety was grown for many years in the old kitchen garden at Kew; and Rogers thinks it first originated in the Turnham Green Nursery, which was during a portion of the last century occupied by a person of the name of Robinson. The truth is, it was raised by a publican of the name of Robinson, who kept the Packhorse Inn at Turnham Green, and who also raised the Packhorse Pippin.

ROCKLEY'S.—Fruit, medium sized, three inches wide, and two inches and three-quarters high; ovate, angular and uneven in its outline. Skin, greenish yellow on the shaded side, but covered with dark red, streaked with darker red, on the side exposed to the sun, and speckled with broken streaks of red where the red and yellow blend. Eye, large and closed, with flat convergent segments, set in a deep and ribbed basin. Stamens, basal; tube, very wide, funnel-shaped. Stalk, about three-quarters of an inch long, inserted in a deep furrowed cavity. Flesh, remarkably tender, not very juicy, but sweet. Cells, round; axile.

A cooking apple, which I met with at the Hereford meeting of the Pomological Committee of the Woolhope Naturalists Field Club. It is the softest and most tender-fleshed apple I have ever met with.

Rolland. See *Belle Bonne*.

RONALDS'S GOOSEBERRY PIPPIN (*Gooseberry Pippin*).—Fruit, small, two inches and a quarter wide, and an inch and three-quarters high; roundish and inclining to oblate, somewhat obscurely ribbed. Skin, smooth, of a fine uniform lemon-yellow colour, but of a deeper colour next the sun, thinly strewed with large russet dots, marked with russet flakes and frequently with a red blush next the sun. Eye, small and open, with small, erect, acute segments, placed in a wide, shallow, and plaited basin. Stamens, marginal; tube, small, conical, or rather cup-shaped. Stalk, very short, imbedded the whole of its length in a deep cavity, which is lined with pale brown russet and which extends in ramifications over the base. Flesh, yellowish, tender, and fine-grained, very juicy, sweet, brisk, and vinous, with a pleasant perfume. Cells, obovate; axile.

A very excellent dessert apple; ripe in November, and continues in use till February, when it is quite plump and juicy. The tree is a very handsome grower of the smallest size, and an abundant bearer.

The name Gooseberry Pippin, by which this is described in Ronalds' *Pyrus Malus Brentfordiensis*, is not sufficient to distinguish it from the Gooseberry Apple, with which it is apt to be confounded; and I have therefore adopted the specific name of Ronalds to avoid so great an inconvenience, for this admirable dessert apple ought not to be mistaken for the culinary one. This is now a very rare fruit, and I doubt much if it is to be had true in an ordinary way. I am indebted to F. J. Graham, Esq., of Cranford, Middlesex, for grafts and fruit, it having been grown extensively for many years in his orchards at Cranford, for Covent Garden Market.

Ronalds's Seedling. See *Trumpington*.

Rook's Nest. See *Burntisland Spice*.

ROSE DE CHINE.—Fruit, medium sized, or rather below medium size; roundish and flattened, almost oblate, regularly formed, and without angles. Skin, smooth and delicate, pale greenish yellow, with a few broken streaks of pale red, intermixed with crimson, on the side exposed to the sun, and strewed with minute dark-coloured dots. Eye,

partially closed, set in a shallow and slightly plaited basin. Stalk, an inch long, very slender, inserted in a round, deep, smooth, and funnel-shaped cavity. Flesh, yellowish white, tinged with green, firm, crisp, and juicy, with a sweet and pleasant flavour.

A very good, but not first-rate, dessert apple; it is in use from November to February. This does not appear to be the "Rose Apple of China" of Coxe, which he imported from England, and which he says is a large oblong fruit with a short thick stalk.

ROSEMARY RUSSET.—Fruit, below medium size; ovate, broadest at the base, and narrowing obtusely towards the apex, a good deal of the shape of a Scarlet Nonpareil. Skin, yellow, tinged with green on the shaded side, but flushed with faint red on the side exposed to the sun, and covered with thin pale brown russet, particularly round the eye and the stalk. Eye, small and closed, or half open, with erect segments, set in a narrow, round, and even basin. Stamens, marginal or median; tube, conical or funnel-shaped. Stalk, very long, inserted in a round and wide cavity. Flesh, yellowish, crisp, tender, very juicy, brisk, and sugary, and charged with a peculiarly rich and highly aromatic flavour. Cells, obovate; axile.

A most delicious and valuable dessert apple of the very first quality; it is in use from December till February.

ROSS NONPAREIL.—Fruit, medium sized, two inches high, and two inches and a half broad; roundish, even, and regularly formed, narrowing a little towards the eye. Skin, entirely covered with thin russet, and faintly tinged with red on the side next the sun. Eye, small and open, with divergent segments, set in a shallow and even basin. Stamens, median; tube, short, funnel-shaped. Stalk, an inch long, slender, inserted half its length in a round and even cavity. Flesh, greenish white, firm, crisp, brisk, and sugary, charged with a rich and aromatic flavour, which partakes very much of that of the varieties known by the name of Fenouillet, or Fennel-flavoured apples. Cells, obovate; axile, slit.

This is one of the best dessert apples; it is in use from November to February.

The tree is an excellent bearer, hardy, and a free grower, and succeeds well on almost any description of soil.

This variety is of Irish origin, and was first brought into notice by Mr. Robertson, a nurseryman at Kilkenny, who sent it to the Horticultural Society of London.

ROSTOCKER.—Fruit, medium size, three inches wide, and two inches and a half high; roundish ovate, angular, and with prominent ridges round the crown. Skin, almost entirely covered with bright crimson, which is streaked with darker crimson on the side next the sun, and bright yellow where shaded. Eye, closed, with erect, broad, convergent segments, and set in a rather deep, plaited, and angular basin. Stamens, median; tube, funnel-shaped. Stalk, very short, inserted all

its length in the cavity, and with a swelling on one side of it. Flesh, greenish white, crisp, tender, and with a fine brisk sub-acid flavour. Cells, oblate; axile.

A very handsome cooking apple, very solid and heavy, which keeps till May.

ROUGH PIPPIN.—Fruit, small, two inches wide, and over two inches high; conical, even and regular in its outline, longer on one side of the axis than on the other. Skin, yellow on the shaded side, and pale red on the side next the sun, the whole surface being more or less covered with patches of thin cinnamon-coloured russet. Eye, small, with erect convergent segments, set on a level with the surface. Stamens, median; tube, funnel-shaped. Stalk, stout, inserted obliquely in a very shallow cavity by the side of a fleshy swelling. Flesh, firm, rather dry, and without much flavour. Cells, roundish elliptical; axile, slit.

A Somersetshire apple, which has a close resemblance to Adams's Pearmain, but very inferior to it; in use up till January.

Round Russet Harvey. See *Golden Harvey*.

ROUNDWAY MAGNUM BONUM.—Fruit, large; ovate, angular on the sides, having five prominent ribs, which extend into the basin of the eye and form ridges round the crown. Skin, lemon yellow, with a few broad broken streaks of pale crimson on one side; it is here and there marked with several russet patches. Eye, half open, with flat convergent segments that are reflexed at the tips, and set in a narrow basin. Stamens, basal; tube, conical. Stalk, about half an inch long, very stout, and inserted in a pretty deep cavity. Flesh, yellowish white, tender, crisp, very juicy, and with a fine aroma. Cells, obovate; axile.

A first-rate culinary or dessert apple, very solid and heavy for its size; in use till April without shrivelling.

This was raised at Roundway Park, near Devizes, and was first exhibited at the Royal Horticultural Society in 1864, when it received a first-class certificate.

ROUND WINTER NONESUCH.—Fruit, large, over three inches wide, and two and a half high; roundish, and very considerably flattened, or somewhat oblate; uneven in its outline, caused by several obtuse and unequal, though not prominent ribs on the sides. Skin, thick and membranous, smooth, pale yellow, slightly tinged with green on the shaded side, but on the side exposed to the sun it is marked with broken stripes and spots of beautiful deep crimson, thinly sprinkled all over with a few russety dots. Eye, large and closed, nearly level with the surface, and sometimes so prominently set and raised above the surface as to appear puffed up, and set on bosses. Stamens, median; tube, short, funnel-shaped. Stalk, very short, inserted in a shallow cavity, and not protruding beyond the base.

Flesh, greenish white, tender, sweet, juicy, and pleasantly flavoured. Cells, obovate; abaxile.

A culinary apple of first-rate quality; it is in use from November to March.

The tree is an excellent bearer, and the fruit being large and beautiful, this variety is worthy the notice of the market gardener and orchardist.

ROYAL CODLIN.—Fruit, large, three inches wide, and three inches and a quarter high; uneven in its outline, angular, and undulating, distinctly five-sided, especially towards the crown. Skin, pale yellowish green, or greenish yellow when it ripens, and with a pale thin red cheek on the side next the sun. Eye, closed, set in a narrow angular basin, with short, erect, connivent segments. Stamens, median; tube, short conical. Stalk, thick and fleshy, obliquely inserted, with a fleshy knob on one side of it. Flesh, soft, tender, and mildly acid. Cells, elliptical or ovate; abaxile.

An excellent kitchen apple; ripe in October.

ROYALE (*French Royale*).—Fruit, above medium size, three inches wide, and two inches and three-quarters high; roundish ovate, bluntly angular. Skin, very much covered with ashy grey russet, with an orange cheek streaked with crimson on the side next the sun, and yellow on the shaded side. Eye, closed, with erect convergent segments, set in a pretty deep and ribbed basin. Stamens, median; tube, funnel-shaped. Stalk, over half an inch long, stout, inserted in a deep cavity, which is greenish. Flesh, yellowish, juicy, brisk, sweet, and with a good flavour. Cells, elliptical; abaxile.

A good cooking apple, grown in the orchards about Maidstone, and sent me by Mr. Killick, of Langley; it keeps till Christmas.

Royal Pearmain. See *Summer Pearmain* and *Herefordshire Pearmain*.

ROYAL RED-STREAK.—Fruit, large, three inches and a quarter wide, and two inches and a half high; oblate, prominently ribbed, and uneven. Skin, almost entirely overspread with bright red, covered with dark crimson stripes, and wherever the ground colour appears it is yellow, and the base is quite covered with russet. Eye, rather large, closed, with convergent segments, deeply set in an uneven angular basin. Stamens, median; tube, long, funnel-shaped. Stalk, short, rather deeply inserted. Flesh, yellowish, sometimes tinged with red, tender, juicy, and with a pleasant acidity. Cells, small, obovate; axile.

A fine handsome cooking apple, sent from Devonshire by Mr. Rendell, of Netherton Manor; it is in use in November.

ROYAL REINETTE.—Fruit, large; conical. Skin, yellow, smooth and glossy, strewed all over with russety spots, stained and striped with brilliant red on the side next the sun. Eye, large and open, set

in an even and shallow basin. Stalk, very short, inserted in a very narrow and shallow cavity. Flesh, pale yellow, firm and tender, juicy and sugary, with a brisk and pleasant flavour.

A very good apple for culinary purposes, and second-rate for the dessert; it is in use from December to April.

The tree is an abundant bearer, and is extensively grown in the western parts of Sussex, where it is esteemed a first-rate fruit.

ROYAL RUSSET (*Reinette de Canada Grise; Reinette de Canada Platte; Leather Coat*).—Fruit, large, three inches and a half wide, and two inches and three-quarters high; roundish, somewhat flattened and angular. Skin, covered with rough brown russet, which has a brownish tinge on the side next the sun; some portions only of the ground colour are visible, which is yellowish green. Eye, small and closed, set in a narrow and rather shallow basin. Stamens, marginal or median; tube, conical or funnel-shaped. Stalk, half an inch long, inserted in a wide and deep cavity. Flesh, greenish yellow, tender, crisp, brisk, juicy, and sugary. Cells, roundish ovate; axile, slit.

A most excellent culinary apple of first-rate quality; it is in use from November to May, but is very apt to shrink and become dry, unless, as Mr. Thompson recommends, it is kept in dry sand.

The tree is of a very vigorous habit, and attains the largest size. It is perfectly hardy and an excellent bearer.

This has always been a favourite old English variety. It is mentioned by Lawson so early as 1597, and is much commended by almost every subsequent writer. It is not the true Leathercoat. See *Leathercoat.*

ROYAL SHEPHERD.—Fruit, above medium size, three inches wide, and two and three-quarters high; roundish, inclining to ovate, slightly ribbed, and narrowing towards the eye. Skin, greenish-yellow in the shade, but covered with dull red next the sun, and strewed all over with minute russety dots. Eye, partially closed, with erect convergent segments, set in a round and rather deep basin. Stamens, median; tube, funnel-shaped. Stalk, short, inserted in a deep funnel-shaped cavity, which is lined with ramifications of russet. Flesh, greenish white, firm, crisp, brisk, and pleasantly flavoured. Cells, round; axile, slit.

A very good culinary apple, grown in the neighbourhood of Lancaster; it is in use during November and December, and will keep till March or April.

ROYAL SOMERSET.—Fruit, rather above medium size, three inches wide, and rather more than two inches and a quarter high; roundish ovate, generally higher on one side than the other, handsome and regularly shaped. Skin, smooth, pale yellow, with a tinge of green on the shaded side, but brighter yellow, marked with faint broken streaks and mottles of crimson, on the side next the sun; the whole strewed with russety dots, which are most numerous in the basin of the eye. Eye, large and open, with very short, stunted, erect, divergent

segments, placed in a round, even, and pretty deep basin. Stamens, marginal or median; tube, conical or funnel-shaped. Stalk, upwards of half an inch long, slender, and inserted almost the whole of its length in a deep, round, smooth, funnel-shaped cavity. Flesh, yellowish, very tender and juicy, with a pleasant, delicate, sub-acid, but not brisk flavour. Cells, ovate; axile.

A very excellent culinary apple; in use from November till March. Like the Dumelow's Seedling, this apple is translucent round the eye.

The Royal Somerset of the Horticultural Society's Catalogue is London Pippin; but the variety described above is a very distinct fruit, and has more the resemblance of a medium-sized Blenheim Pippin, both in shape, colour, and the formation of the eye. I obtained this in 1847 from the late Mr. James Lake, nurseryman, of Bridgewater.

ROYAL WILDING.—Fruit, small, two inches and three-eighths wide, and the same high; conical, with obtuse ribs, which extend to the crown and form ridges round the eye. Skin, greenish yellow on the shaded side, and brownish red on the side next the sun; sometimes the skin is entirely greenish yellow, with an orange tinge next the sun. Eye, small and closed, with erect convergent segments. Stamens marginal; tube, deep conical. Stalk, very short, or a mere fleshy knob, deeply inserted in the shallow cavity. Flesh, woolly, not very juicy, sweet, and harshly flavoured. Cells, long, elliptical, pointed; axile.

A Herefordshire cider apple.

Roxbury Russet. See *Boston Russet.*

Ruckman's Pearmain. See *Golden Pearmain.*

RUSHOCK PEARMAIN.—Fruit, rather below medium size, two inches and a half wide, and the same in height; conical, even and handsomely formed. Skin, of a fine deep yellow colour, almost entirely covered with cinnamon-coloured russet, with a brownish tinge on the side next the sun. Eye, large and open, with broad flat segments, which generally fall off as the fruit ripens. Stalk, a quarter of an inch long, stout, and inserted in a pretty deep cavity. Flesh, yellowish, firm, crisp, and juicy, with a brisk, sub-acid, and sugary flavour.

An excellent dessert apple of first-rate quality; it is in use from Christmas to April.

This is frequently met with in the Birmingham markets. It was raised, according to Mr. Maund, by a blacksmith of the name of Charles Taylor, at Rushock, in Worcestershire, about the year 1821, and is sometimes known by the name of *Charles's Pearmain.*

Russet-coat Nonpareil. See *Pitmaston Nonpareil.*

Russet Golden Pippin. See *Golden Pippin.*

Russet Pine. See *Pomeroy.*

RUSSET TABLE PEARMAIN.—Fruit, below medium size; oblong-ovate. Skin, very much covered with brown russet, except on the shaded side, where there is a little yellowish green visible, and on the side next the sun, where it is orange, with a flame of deep bright crimson breaking through the russet. Eye, open, with erect, rigid segments, and set in a wide, shallow, saucer-like, and plaited basin. Stalk, half an inch long, slender, and extending beyond the base. Flesh, yellow, firm, very rich, juicy, and sugary, with a fine aromatic and perfumed flavour.

A beautiful and handsome little apple of first-rate excellence; it is in use from November to February.

Russian Apple. See *Court Pendû Plat.*

Russian Emperor. See *Emperor Alexander.*

RUSSIAN TRANSPARENT.—Fruit, large, three inches and a half wide, and three inches high; roundish ovate, obtusely and prominently ribbed, with bold ridges round the eye. Skin, bright grass green, with here and there a few traces of thin grey russet, and dotted with bold russet dots, becoming yellowish as it ripens. Eye, rather small, deeply set in a close ribbed basin, with connivent segments. Stamens, marginal; tube, conical, square at the base. Stalk, very short, inserted in a deep, irregular, and angular cavity, which is lined with coarse russet. Flesh, crisp, very juicy, and with a fine brisk flavour. Cells, round; abaxile.

A very fine culinary apple; in use from November till January.

It was introduced from Russia by General Boucherette, the representative of an old Lincolnshire family still existing in the county. During the occupation of Moscow by the invading army of the First Napoleon, General Boucherette noticed this apple growing freely, and, being attracted by its fine appearance, he brought with him a number of scions to Lincolnshire, and by this means the Russian Transparent got a position in the county.

RUSTY COAT.—Fruit, below medium size, two inches and three-quarters wide, and two inches high; somewhat oblate, even and regular in outline. Skin, yellow, with an orange cheek, thickly covered with large, coarse, russet dots and patches of rough russet. Eye, open, with erect convergent segments, reflexed at the tips, set in a deep, round, smooth basin. Stamens, median; tube, conical. Stalk, very short, inserted in a deep, round, and russety cavity. Flesh, yellowish, firm, juicy, sweet, and well-flavoured. Cells, round; axile.

A Gloucestershire cider apple, and considered one of the best; ripe during October and November.

Rutlandshire Foundling. See *Golden Noble.*

RYMER (*Caldwell; Green Cossings; Newbold's Duke of York*).—Fruit, large, three inches and a quarter wide, and two inches and three-quarters high; roundish and flattened, with five obscure ribs on the

sides, extending into the basin of the eye. Skin, smooth, thinly strewed with reddish brown dots, and a few faint streaks of pale red on the shaded side, and of a beautiful deep red, covered with yellowish grey dots, on the side next the sun. Eye, closed, with broad convergent segments, set in a round and moderately deep basin. Stamens, median or marginal; tube, conical. Stalk, short, inserted in a round and deep cavity, lined with rough russet, which extends in ramifications over the base. Flesh, yellowish, tender, and pleasantly sub-acid. Cells, roundish obovate; axile.

A good culinary apple; in use from October to Christmas.

This was raised at Thirsk, in Yorkshire, by a person named Rymer.

SACK (*Spice Apple*).—Fruit, about medium size, two inches and five-eighths wide, and two inches and a half high; conical, uneven in its outline, being ribbed on the sides somewhat in the way of Margil, and ridged round the eye. Skin, smooth and shining, as if varnished, almost entirely covered with deep bright crimson, which is streaked and mottled with darker crimson on the side next the sun, but where shaded it is yellowish, mottled with crimson. Eye, small and closed, with erect, pointed, connivent segments, set in a deep and plaited basin. Stamens, median; tube, funnel-shaped. Stalk, very short, thick, and fleshy, set in a shallow depression. Flesh, tender, crisp, fine-grained, sweet, and with a pleasant sub-acid flavour. Cells, elliptical, pointed; axile, open.

A Herefordshire apple; in use during October.

SACK AND SUGAR.—Fruit, below medium size, two inches and a quarter wide, and an inch and three-quarters high; roundish, inclining to oval, with prominent ridges round the eye. Skin, pale yellow, marked with a few broken stripes and streaks of bright crimson on the side next the sun. Eye, closed, with pointed segments, overlapping each other, and rather deeply set in a round, angular, and plaited basin. Stamens, median or basal; tube, conical. Flesh, white, very soft and tender, very juicy, sugary, and with a pleasant, brisk, balsamic flavour. Cells, open, ovate or obovate.

An excellent apple either for culinary or dessert use; ripe in the end of July and beginning of August, and continuing during September. The tree is a free and vigorous grower, and an immense bearer.

This apple was raised in the beginning of this century by Mr. Morris, a market gardener at Brentford, and is sometimes met with under the name of *Morris's Sack and Sugar.*

Sack Apple. See *Devonshire Quarrenden.*

SAINT JULIEN (*Seigneur d'Orsay; Concombre des Chartreux*).—Fruit, large, three inches and a quarter wide, and two inches and three-quarters high; roundish, narrowing towards the eye, and angular on its sides. Skin, yellowish green, covered with large patches of ashy-coloured russet, and in dry warm seasons sometimes tinged with red.

Eye, open, set in a rather shallow and plaited basin. Stalk, an inch long, slender, inserted in a shallow cavity. Flesh, yellowish white, firm, juicy, sugary, and richly flavoured.

A dessert apple of first-rate quality; it is in use from December to March.

The tree is a strong and vigorous grower, and an excellent bearer.

SAM'S CRAB.—Fruit, small, two inches and a half wide, and two inches high; conical or roundish ovate, even and regular in its outline. Skin, beautifully streaked with crimson and yellow on the side next the sun, and less so on the shaded side, where it is yellow. Eye, closed, with connivent segments, set in a pretty deep, round, and somewhat plaited basin. Stamens, median; tube, funnel-shaped. Stalk, about an inch long, slender, inserted in a deep cavity, which is tinged with green. Flesh, yellowish, tender, juicy, sweet, and of good flavour. It is tinged with rose at the base of the eye, round the core, and at the base of the stalk. Cells, ovate, pointed; axile, open.

A Herefordshire cider apple.

Sam's Crab. See *Longville's Kernel.*

SAM YOUNG (*Irish Russet*).—Fruit, small, an inch and three-quarters high, and about two inches and a half wide; roundish oblate. Skin, light greenish yellow, almost entirely covered with grey russet, and strewed with minute russety dots on the yellow part, but tinged with brownish red on the side next the sun. Eye, large and open, with divergent segments, set in a wide, shallow, and plaited basin. Stamens, marginal; tube, conical. Stalk, short, not deeply inserted. Flesh, yellow, tinged with green, firm, crisp, tender, juicy, sugary, and highly flavoured. Cells, obovate; axile, closed.

A delicious little dessert apple of the first quality; in use from November to February.

This variety is of Irish origin, and was first introduced to public notice by Mr. Robertson, the nurseryman of Kilkenny.

Scarlet Crofton. See *Crofton Scarlet.*

SCARLET GOLDEN PIPPIN.—Fruit, small, two inches wide, and an inch and three-quarters high; of the same size and form as the old Golden Pippin, which is roundish oblate, sometimes inclining to oblong, even and symmetrical. Skin, bright crimson, extending over the whole of that part exposed to the sun, and where shaded a deep rich yellow; it is strewed with some minute russet dots and pearl specks. Eye, open, with segments which are erect and convergent, set in a shallow, even basin. Stamens, median; tube, short, funnel-shaped. Stalk, from a quarter of an inch to three-quarters long, inserted in a rather shallow cavity, with frequently a slight swelling on one side of it. Flesh, deep yellow, crisp, very juicy, sweet, with a brisk and particularly fine flavour. Cells, obovate; axile, open.

A delicious dessert apple; in use from November to April.

This appeared as a bud sport on an old tree of the Golden Pippin in an orchard at Gourdie Hill, in the Carse of Gowrie, Perthshire, the property of Robert Mathew, Esq., who pointed it out to me when I was on a visit to him in 1846. At that time it was merely a small branch thickly set with fruit-bearing spurs.

Scarlet Incomparable. See *Duchess's Favourite.*

SCARLET LEADINGTON.—Fruit, medium sized; conical, even in its outline, broadest at the base, and narrowing towards the eye, where it is distinctly four-sided. Skin, smooth and shining, yellow on the shaded side, and the whole of the exposed side covered with brilliant dark crimson, shining as if varnished, and which shades off in streaks of bright crimson. Eye, large and open, with long, broad, and ragged segments, set in a shallow basin. Stalk, short and slender, inserted in a wide and shallow cavity, which is lined with russet. Flesh, yellowish, tender, crisp, juicy, and sugary, with a brisk and pleasant flavour, slightly perfumed.

An apple much esteemed in Scotland as a first-rate variety, both for the dessert and culinary purposes; but it does not rank so high in the south; it is in use from November to February.

SCARLET NONPAREIL.—Fruit, medium sized; round, narrowing towards the apex, regularly and handsomely shaped. Skin, yellowish on the shaded side, streaked with pale red, but covered with red, which is streaked with deeper red, on the side next the sun, and covered with patches of russet and large russety specks. Eye, open, with flat erect segments, reflexed at the tips, and set in a shallow and even basin. Stamens, marginal; tube, funnel-shaped. Stalk, an inch or more in length, straight, inserted in a small round cavity, which is lined with scales of silvery grey russet. Flesh, yellowish white, firm, juicy, rich, and sugary. Cells, elliptical or ovate; axile, slit.

A very excellent dessert apple of first-rate quality; it is in use from January to March.

The tree is hardy, a good grower, though slender in its habit, and an excellent bearer.

The Scarlet Nonpareil, according to one account, was discovered growing in the garden of a publican at Esher, in Surrey, and was first cultivated by Grimwood, of the Kensington Nursery, but according to Salisbury it was raised from seed at Kempton Park, near Sunbury, in the beginning of this century (1816).

SCARLET PEARMAIN (*Bell's Scarlet Pearmain; Bell's Scarlet; Hood's Seedling; Oxford Peach*).—Fruit, medium sized, two inches and a half wide, and two inches and a quarter high; conical, regularly and handsomely shaped. Skin, smooth, tender, and shining, of a rich, deep, bright crimson, with stripes of darker crimson on the side next the sun, and extending almost over the whole surface of the fruit, except where it is much shaded, and there it is yellow, washed and striped with crimson, but of a paler colour, intermixed with a tinge of yellow, on the shaded side, and the whole surface sprinkled with numerous grey russety dots. Eye, open, with long reflexed segments,

set in a round, even, and rather deep basin, which is marked with lines of russet. Stamens, basal; tube, short, funnel-shaped. Stalk, from three-quarters to an inch long, deeply inserted in a round, even, and funnel-shaped cavity, which is generally russety at the insertion of the stalk. Flesh, yellowish, with a tinge of red under the skin, tender, juicy, sugary, and vinous. Cells, roundish obovate; axile, open.

A beautiful and handsome dessert apple of first-rate quality; in use from October to January. The tree is a free and vigorous grower, attaining about the middle size, and is an excellent bearer. It succeeds well on the paradise stock, on which it forms a good dwarf or espalier tree.

This was called Bell's Scarlet Pearmain from having been brought into notice by a Mr. Bell, land steward to the Duke of Northumberland, at Sion House, Middlesex, about the year 1800.

Scarlet Queening. See *Crimson Queening.*

SCARLET TIFFING.—Fruit, above medium size, three inches wide, and two inches and a quarter high; roundish, inclining to oblate, and irregularly angular. Skin, pale yellow, tinged with green on the shaded side and round the eye, but deep scarlet where exposed to the sun, extending in general over the greater portion of the fruit. Eye, small and closed, set in an irregular, ribbed, and warted basin. Stalk, fleshy, about half an inch long, inserted in a shallow cavity. Flesh, pure white, very tender, crisp, juicy, and pleasantly acid.

A valuable and excellent culinary apple, much grown in the orchard districts of Lancaster; it is in use during November and December.

SCHOOLMASTER.—Fruit, large, three inches wide, and two inches and three-quarters high; obtusely ribbed, and terminating at the eye in broad ridges, as well as at the base. Skin, bright green, changing as it ripens to greenish yellow, covered all over with large russet freckles, and with a pale red tinge where it is exposed to the sun; russety round the stalk. Eye, closed, with erect convergent segments, the tips of which are reflexed, set in a pretty deep basin. Stamens, marginal; tube, long, funnel-shaped. Stalk, very short and slender, deeply inserted in a close cavity, with a swelling on one side of it. Flesh, white, crisp, tender, and mildly acid. Cells, obovate; axile, open.

A fine cooking apple, which received a first-class certificate from the Royal Horticultural Society.

SCOTCH BRIDGET.—Fruit, medium sized, two inches and three-quarters wide, and two inches and a quarter high; roundish, broadest at the base, and narrowing towards the apex, where it is rather knobbed, caused by the terminations of the angles on the sides. Skin, smooth, greenish yellow on the shaded side, and almost entirely covered with bright deep red on the side next the sun. Eye, closed, set in an angular and warted basin. Stalk, three-quarters of an inch long,

straight, thick, and stout, inserted in a very narrow and shallow cavity. Flesh, white, tender, soft, juicy, and briskly flavoured.

An excellent culinary apple, much grown in the neighbourhood of Lancaster; in use from October to January.

Scotch Virgin. See *White Virgin.*

SCREVETON GOLDEN PIPPIN.—Fruit, the size and shape of the old Golden Pippin, and little, if at all, inferior to it in flavour. Skin, green at first, changing to greenish yellow when it ripens, and considerably marked with russet patches and dots, sometimes entirely covered with russet. Eye, open, with long, pointed, reflexed segments, set level on the surface without depression. Stamens, marginal; tube, conical. Stalk, half an inch to three-quarters long, set in a shallow cavity. Flesh, yellow, tender, and with a pleasant flavour. Cells, obovate; axile, open.

A dessert apple of first-rate quality; it is in use from December to April.

Raised in the garden of Sir John Thoroton, Bart., at Screveton, in Nottinghamshire, about the year 1808.

Scudamore's Crab. See *Red-streak.*

SEEK-NO-FARTHER.—Fruit, medium sized; conical, or Pear-main-shaped. Skin, yellowish green, streaked with broken patches of crimson, on the shaded side, and strewed with grey russety dots, but covered with light red, which is marked with crimson streaks, and covered with patches of fine delicate russet, and numerous large, square, and star-like russety specks like scales, on the side exposed to the sun. Eye, small and closed, with broad, flat, convergent segments, the edges of which fit neatly to each other, set in a rather deep and plaited basin. Stalk, about half an inch long, stout, and inserted in a deep, round, and regular cavity. Flesh, greenish yellow, crisp, juicy, rich, sugary, and vinous, charged with a pleasant aromatic flavour.

An excellent dessert apple of first-rate quality; it is in use from November to January.

This is the true old *Seek-no-farther.*

Seigneur d'Orsay. See *St. Julien.*

SELWOOD'S REINETTE.—Fruit, large, three inches wide, and about two inches and a half high; round and flattened, angular on the sides, and with five prominent plaits round the eye, which is small, open, and not at all depressed, but rather elevated on the surface. Skin, pale green, almost entirely covered with red, which is marked with broken stripes of darker red, those on the shaded side being paler, and not so numerous as on the side exposed to the sun. Stalk, about half an inch long, very stout, and inserted the whole of its length in a russety cavity. Flesh, greenish white, tender, brisk, and pleasantly flavoured.

A culinary apple of good, but not first-rate quality; it is in use from December to March.

The tree is a strong and healthy grower, and an abundant bearer.

This is certainly a different variety from the Selwood's Reinette of the Horticultural Society's Catalogue, which is described as being small, Pearmain-shaped, greenish yellow, and a dessert apple. It is, however, identical with the Selwood's Reinette of Rogers, who, as we are informed in his "Fruit Cultivator," received it upwards of ninety years ago from Messrs. Hewitt & Co., of Brompton. The tree now in my possession I procured as a graft from the private garden of the late Mr. Lee, of Hammersmith; and as it has proved to be the same as Rogers's variety, I am induced to think that it is correct, while that of the Horticultural Society is wrong. It received its name from a person of the name of Selwood, who was a nurseryman at the Queen's Elm, Little Chelsea, in the last century, where Selwood's Terrace now is.

SEVERN BANK.—Fruit, medium sized, three inches wide, and two inches and a half high; roundish, slightly depressed, and obtusely ribbed. Skin, smooth, deep yellow when ripe, and with a blush of thin crimson where exposed to the sun. Eye, closed, with convergent segments, which are sometimes reflexed at the tips, and set in an angular basin. Stamens, basal; tube, conical. Stalk, half an inch long, inserted in a rather deep cavity. Flesh, tender, briskly acid. Cells, wide open, Codlin-like, obovate.

An early cooking apple, in use in October. It is grown in large quantities in the Valley of the Severn for the supply of the markets in the manufacturing districts, and being thick-skinned, it travels well without bruising.

SHAKESPERE.—Fruit, medium sized, two inches and three-quarters wide, and two inches and a half high; roundish, narrowing a little towards the eye. Skin, dark green on the shaded side, and brownish red on the side next the sun, which is marked with a few broken stripes of darker red, the whole strewed with russety dots. Eye, small, and partially open, set in a narrow and irregular basin, which is ridged round the margin. Stalk, short and slender, inserted in a rather deep cavity. Flesh, greenish yellow, firm, crisp, and juicy, with a brisk vinous flavour.

An excellent dessert apple of first-rate quality; in use from Christmas to April.

This variety was raised by Thomas Hunt, Esq., of Stratford-on-Avon, from the seed of Hunt's Duke of Gloucester, and named in honour of the poet Shakespere.

SHEEP'S NOSE.—Fruit, medium sized, two inches and three-quarters wide, and the same high; distinctly angular, broad at the base and tapering to two-thirds of its height, where it forms a contracted waist, and thence it narrows to the crown, where it terminates in five prominent knobs. Skin, bright crimson, striped with broken stripes of rich yellow, except where it is shaded, and there it is either yellow or marked with faint streaks. Eye, closed, with long erect segments, set in a very angular and plaited basin. Stamens, marginal;

tube, long conical. Stalk, a quarter of an inch long, inserted in a wide and furrowed cavity. Flesh, tender, juicy, sweet, and with a mild acidity. Cells, ovate; abaxile.

A Somersetshire cider apple, and also good for cooking; in use during October and November. It is a very handsome-looking apple, and of remarkable shape.

SHEPHERD'S FAME.—Fruit, large, three inches and a quarter wide, and two inches and a half high; obtuse-ovate, broad and flattened at the base, narrowing towards the eye, with five prominent ribs on the sides, and in every respect very much resembling a small specimen of Emperor Alexander. Skin, smooth, pale straw-yellow, marked with faint broken patches of crimson, on the shaded side, but streaked with yellow and bright crimson on the side next the sun. Eye, open, with short, stunted segments, placed in a deep, angular, and plaited basin. Stamens, basal; tube, conical. Stalk, short, imbedded in a round funnel-shaped cavity. Flesh, yellowish, soft, and tender, transparent, sweet, and briskly flavoured, but rather dry. Cells, roundish; axile.

An apple of very ordinary quality; in use from October to March.

SHEPHERD'S NEWINGTON.—Fruit, rather large, three inches wide, and two inches and a half high; round, inclining to oblate, obtusely ribbed and correspondingly ridged on the crown. Skin, yellow, with broken streaks of crimson on the side next the sun. Eye, closed, or half open, with broad, erect, convergent segments, which are reflexed at the tips. Stamens, median; tube, funnel-shaped. Stalk, half an inch or more long, set in a wide and deep cavity. Flesh, tender and mellow, with a mild acidity and no flavour. Cells, round; abaxile.

A cooking apple, in use in October and November, which soon becomes mealy and insipid.

Shepherd's Seedling. See *Alfriston*.

Shippen's Russet. See *Boston Russet*.

SHOREDITCH WHITE.—Fruit, medium sized, three inches wide, and two inches and a quarter high; oblate, even and symmetrical in its outline. Skin, pale straw-coloured with a slight orange tinge, with red freckles on the side next the sun, and in the basin of the eye. Eye, small and open, with short, erect, convergent segments, set in a round, smooth, and rather deep basin. Stamens, marginal; tube, conical, or rather cup-shaped. Stalk, short, inserted all its length in the deep russety cavity. Flesh, yellowish, tender, juicy, and pleasantly sub-acid. Cells, roundish obovate; abaxile.

A handsome early kitchen apple; in use from September till November.

This is a Somerset apple, and was received from Mr. Poynter, nurseryman at Taunton.

SIBERIAN BITTER SWEET.—Fruit, small, and nearly globular. Eye, small, with short connivent segments of the calyx. Stalk, short. Skin, of a bright gold colour, tinged with faint and deeper red on the sunny side. The fruit grows a good deal in clusters, on slender wing branches.

Specific gravity of the juice, 1091.

This remarkable apple was raised by Mr. Knight from the seed of the Yellow Siberian Crab, fertilised with the pollen of the Golden Harvey. I cannot do better than transcribe from the Transactions of the London Horticultural Society Mr. Knight's own account of this apple. "The fruit contains much saccharine matter, with scarcely any perceptible acid, and it in consequence affords a cider which is perfectly free from the harshness which in that liquor offends the palate of many and the constitution of more; and I believe that there is not any county in England in which it might not be made to afford, at a moderate price, a very wholesome and very palatable cider. This fruit differs from all others of its species with which I am acquainted in being always sweet and without acidity even when it is more than half grown."

When the juice is pressed from ripe and somewhat mellow fruit it contains a very large portion of saccharine matter; and if a part of the water it contains be made to evaporate in a moderately low temperature, it affords a large quantity of a jelly of intense sweetness, which, to my palate, is extremely agreeable, and which may be employed for purposes similar to those to which the inspissated juice of the grape is applied in France. The jelly of the apple, prepared in the manner above described, is, I believe, capable of being kept unchanged during a very long period in any climate; the mucilage being preserved by the antiseptic powers of the saccharine matter, and that being incapable of acquiring, as sugar does, a state of crystallisation. If the juice be properly filtered, the jelly will be perfectly transparent.

The tree is a strong and vigorous grower, a most abundant bearer, and a perfect dreadnought to the woolly aphis.

Siberian Crab. See *Cherry Apple*.

SIBERIAN HARVEY.—Fruit, produced in clusters, small; nearly globular. Eye, small, with short connivent segments of the calyx. Stalk, short. Skin, of a bright gold colour, tinged with faint and deeper red on the sunny side. Juice, very sweet. Ripe in October.

Specific gravity of the juice, 1091.

A cider apple raised by T. A. Knight, Esq., and, along with the Foxley, considered by him superior to any other varieties in cultivation. It was produced from a seed of the Yellow Siberian Crab, fertilised with the pollen of the Golden Harvey. The juice of this variety is most intensely sweet, and is probably very nearly what that of the Golden Harvey would be in a southern climate. The original tree produced its blossoms in the year 1807, when it first obtained the annual premium of the Herefordshire Agricultural Society.

SIEGENDE REINETTE.—Fruit, about medium size, two inches and three-quarters wide, and two and a half high; roundish and depressed, inclining to roundish ovate, even in outline, but slightly ribbed at the crown. Skin, rich yellow, tinged and streaked with red next the sun, and with a patch of russet round the stalk; sometimes the colour is very faint or wanting. Eye, closed, with erect convergent segments, which are reflexed at the tips, and set in a shallow, somewhat irregular basin. Stamens, marginal; tube, funnel-shaped. Stalk,

from a quarter to half an inch long; slender, pretty deeply inserted. Flesh, yellowish; firm, juicy, and sweet. Cells, roundish, inclining to oblate; axile, open.

An excellent dessert apple; in use from December to March.

This is a German apple, and was received from Rev. Superintendent Oberdieck, of Jeinsen, in Hanover.

SIELY'S MIGNONNE (*Pride of the Ditches*).—Fruit, rather small, about one inch and three-quarters deep, and the same in diameter; almost globular, but occasionally flattened on one side. Eye, small, with a closed calyx, placed somewhat deeply in a rather irregularly formed narrow basin, surrounded by a few small plaits. Stalk, half an inch long, slender, about one-half within the base, in a narrow cavity, and occasionally presssd towards one side by a protuberance on the opposite one. Skin, when clear, of a bright yellow, but mostly covered with a grey netted russet, rendering the skin scabrous. Flesh, greenish yellow, firm, crisp, and tender. Juice, saccharine, highly aromatic, and of a most excellent flavour.

A dessert apple; in use from November to February. The tree is a weak grower, and somewhat tender. It is therefore advisable to graft it on the doucin stock, and train it either as a dwarf or as an espalier in a garden.

This neat and very valuable little apple was introduced to notice about the beginning of the present century by the late Mr. Andrew Siely, of Norwich, who had it growing in his garden on the Castle Ditches; and, being a favourite with him, he always called it the "Pride of the Ditches."

Simpson's Pippin. See *Ord's Apple.*

Sir Walter Blackett's. See *Edinburgh Cluster.*

SIR WILLIAM GIBBON'S.—Fruit, very large, three inches and three-quarters wide, and three inches high; Calville-shaped, being roundish oblate, with several prominent angles, which extend from the base to the apex, where they terminate in five or six large unequal knobs. Skin, deep yellow, tinged with green, and strewed with minute russety dots, on the shaded side, but deep crimson, streaked with dark red, on the side exposed to the sun. Eye, open, with short ragged segments, set in a deep, wide, and irregular basin. Stalk, very short, imbedded in a deep and angular cavity, which is lined with russet. Flesh, yellowish white, crisp, juicy, and slightly acid, with a pleasant vinous flavour.

A very showy and excellent culinary apple; in use from November to January.

Sitchampton Pearmain. See *Sitchampton Russet.*

SITCHAMPTON RUSSET (*Sitchampton Pearmain*).—Fruit, small, two inches and three-eighths wide, and two inches high; roundish oblate, flattened both at the base and the crown. Skin, covered with a

coat of smooth grey russet, which has a brownish tinge on the side next the sun. Eye, large, and wide open, with reflexed segments like Wyken Pippin, set in a wide, saucer-like basin. Stamens, marginal; tube, slender, funnel-shaped. Stalk, short and stout, set in a deep cavity. Flesh, yellowish, tender, crisp, and juicy, with a somewhat aromatic flavour. Cells, small, obovate; axile, slit.

A dessert apple of good quality, which keeps well till February.

I received this from Messrs. R. Smith & Co., of Worcester, in 1876, under the name of Sitchampton Pearmain, but as it is not of a Pearmain shape I have thought it better to give it its proper designation.

SKYRME'S KERNEL.—Fruit, small, two inches and a quarter wide, and two inches to two inches and an eighth high; conical, even and regular in its outline, and with somewhat of a waist towards the apex. Skin, smooth and shining, almost entirely covered with broken streaks of brilliant crimson on a thin, pale crimson cheek on the side next the sun, and lemon-yellow tinged with crimson, and marked with pale crimson stripes, on the shaded side; the whole surface is strewed with distinct russet dots. Eye, small and closed, with erect convergent segments, set a narrow, round, and even basin. Stamens, median; tube, funnel-shaped. Stalk, short, a fleshy knob set in a deep wide cavity. Flesh, yellowish, firm, crisp, and not very juicy, acid, and with a rather harsh flavour. Cells, obovate; axile, quite closed.

A favourite cider apple in Herefordshire; quite in the first rank.

SLACK MY GIRDLE.—Fruit, about medium size, two inches and three-quarters wide, and two and a quarter high; round and somewhat flattened, obscurely angular. Skin, beautifully streaked with crimson on a yellow ground on the side next the sun, and where shaded it is greenish yellow when ripe. Eye, small and closed, with connivent segments, set in a narrow and plaited basin. Stamens, marginal; tube, long, funnel-shaped. Stalk, very short, set in a shallow basin, somewhat russety. Flesh, tender, sweet, and mawkish. Cells, small, round; axile.

A Devonshire cider apple; in use from October to Christmas.

SLEEPING BEAUTY.—Fruit, medium sized; roundish and somewhat flattened, slightly angular on the sides, and undulating round the eye; in some specimens there is an inclination to an ovate or conical shape, in which case the apex is narrow and even. Skin, pale straw-coloured, smooth and shining, occasionally washed on one side with delicate lively red, very thinly sprinkled with minute russety dots. Eye, large, somewhat resembling that of Trumpington, with broad, flat, and incurved segments, which dove-tail, as it were, to each other, and set in a shallow, uneven, and plaited basin. Stalk, from a quarter to half an inch long, slightly fleshy, inserted in a narrow, round, and rather shallow cavity, which is tinged with green, and lined with delicate pale brown russet. Flesh, yellowish white, crisp, tender, and juicy, with a fine poignant and agreeably acid flavour.

A most excellent and very valuable apple for all culinary purposes, and particularly for sauce; it is in use from November till the end of February.

The tree is a most excellent bearer, and succeeds well in almost every situation.

This excellent apple bears such a close resemblance to Dumelow's Seedling, that at first sight it may be taken for that variety; from which, however, it is perfectly distinct, and may be distinguished by the want of the characteristic russet dots on the fruit, and the spots on the young wood of the tree. It is extensively cultivated in Lincolnshire for the supply of the Boston markets.

Small Ribston. See *Margil.*

SMALL STALK.—Fruit, medium sized, two inches and a half wide, and two inches high; roundish, slightly angular on the sides, and knobbed at the apex. Skin, dull greenish yellow, with a tinge of orange on the side next the sun, and thickly covered with reddish brown dots. Eye, small and closed, with long flat segments, and placed in an angular basin. Stalk, about an inch long, slender, inserted in a wide and rather shallow cavity. Flesh, white, tender, juicy, and well-flavoured.

A good apple for ordinary purposes, much grown about Lancaster; it is in use during September and October.

SMALL'S ADMIRABLE.—Fruit, above medium size; roundish ovate and flattened, obtusely angular on the sides. Skin, of an uniform lemon-yellow colour. Eye, small, partially open, with segments reflexed at the tips, and set in a rather deep basin. Stamens, median; tube, funnel-shaped. Stalk, an inch long, slender. Flesh, yellowish, firm, crisp, sweet, and agreeably acid, with a delicate perfume. Cells, open, obovate; axile.

An excellent kitchen and dessert apple; in use during November and December. The tree is an immense bearer, and is well adapted for dwarf culture.

This apple was raised by Mr. F. Small, nurseryman, of Colnbrook, near Slough.

SMALL'S GOLDEN PIPPIN.—Fruit, small, two inches wide, and an inch and three-quarters high; roundish and flattened, even and symmetrical in shape. Skin, clear lemon-yellow, covered with numerous speckles and traces of russet in thin patches. Eye, open, with short segments, set even with the surface. Stamens, marginal; tube, long conical, very slender. Stalk, short and stout, inserted in a shallow cavity. Flesh, yellowish, firm, crisp, and briskly flavoured. Cells, obovate; axile, closed.

A dessert apple; in use from December till January.

Raised by Mr. Small, a nurseryman, at Colnbrook, near Slough.

SMART'S PRINCE ARTHUR (*Lady's Finger* in Kent).—Fruit,

large, two inches and three-quarters wide, and three inches and a quarter high; conical, with a slight waist towards the crown, obtusely ribbed, and with ridges round the eye, quite of a Codlin shape. Skin, orange-yellow, with a greenish tinge in some parts, with broken streaks of crimson. Eye, somewhat open, with erect convergent segments, deeply set in an angular basin. Stamens, marginal or median; tube, funnel-shaped. Stalk, short, inserted all its length in a deep cavity. Flesh, yellow, firm, juicy, sweet, and of excellent flavour. Cells, obovate; abaxile.

An excellent late-keeping kitchen apple, which lasts in good condition till March. It is grown in the Kentish orchards about Maidstone.

SOMERSET LASTING.—Fruit, large, three inches and a quarter wide, and two inches and a quarter high; oblate, irregular on the sides, and with undulating ridges round the eye. Skin, pale yellow, streaked and dotted with a little bright crimson next the sun. Eye, large and open, with short stunted segments, placed in a wide and deep basin. Stalk, short, inserted in a wide and deep cavity, which is lined with russet. Flesh, yellowish, tender, crisp, very juicy, with a poignant and somewhat harsh flavour.

A culinary apple; in use from October to February.

SOPS IN WINE (*Sops of Wine*).—Fruit, rather above medium size, two inches and three-quarters broad, and the same in height; roundish, but narrowing a little towards the eye, and slightly ribbed on the sides. Skin, covered with a delicate white bloom, which when rubbed off exhibits a smooth, shining, and varnished rich deep chestnut, almost approaching to black, on the side exposed to the sun, but on the shaded side it is of a light orange-red, and where very much shaded quite yellow, the whole strewed with minute dots. Eye, small, half open, with long, broad, and reflexed segments, placed in a round and slightly angular basin. Stamens, marginal or median; tube, conical. Stalk, half an inch long, inserted in a deep funnel-shaped cavity. Flesh, red, as if sopped in wine, tender, sweet, juicy, and pleasantly flavoured. Cells, round; axile, slit.

A very ancient English culinary and cider apple, but perhaps more singular than useful; it is in use from October to February.

The tree is vigorous and spreading, very hardy, an excellent bearer, and not subject to canker.

SOUTH QUOINING.—Fruit, small, two inches and a quarter wide, and two and a half high; conical, distinctly ribbed, the ridges terminating prominently round the eye. Skin, deep yellow, covered with broken crimson streaks, and overspread with crimson next the sun. Eye, small, and deeply set in a furrowed basin, with erect convergent segments. Stamens, median; tube, short conical. Stalk, slender, from half an inch to an inch long, inserted in a close and shallow cavity. Flesh, white, pleasantly acid. Cells, open, obovate; abaxile.

A Herefordshire cider apple.

Speckled Golden Reinette. See *Barcelona Pearmain.*

Speckled Pearmain. See *Barcelona Pearmain.*

Spice. See *Herefordshire Spice.*

Spice Apple. See *Aromatic Russet.*

Spice Apple. See *D'Arcy Spice.*

Spice Apple. See *Sack.*

SPICE APPLE.—Fruit, medium sized, two inches and a half broad, and two and a quarter high; roundish, but narrowing towards the eye. Skin, deep yellow, marked with broad streaks of crimson on the side next the sun. Eye, open, with long, broad, reflexed, downy segments, set in a narrow, shallow, and plaited basin. Stalk, short, inserted in a round cavity, which is lined with russet. Flesh, yellow, firm, crisp, brisk, and perfumed.

A good second-rate dessert apple; in use from November to February.

It is not the Spice Apple of the Horticultural Society's Catalogue, but one which was cultivated by Kirke, of Brompton, under that name, and so described by Diel. —See *Aromatic Russet.*

SPITZEMBERG.—Fruit, medium sized, two inches and a half broad, and two inches high; roundish, flattened at the base, and narrowing a little towards the eye. Skin, deep yellow, with an orange tinge on the side exposed to the sun, and strewed with large stelloid russety specks. Eye, partially open, with long, broad, and erect segments, set in a narrow and shallow basin. Stalk, short and stout, inserted in a small narrow cavity. Flesh, tender, juicy, sweet, and pleasantly flavoured.

An apple of second-rate quality; in use from November to Christmas.

This is the Spitzemberg of the German nurseries.

SPREADING NORMAN.—Fruit, small, an inch and three-quarters wide, and two inches high; conical, even and regular in its outline. Skin, smooth and shining, of a clear lemon-yellow on the shaded side, and with a bright red cheek on the side next the sun; the surface strewed with russet dots. Eye, closed, with erect convergent segments, set in a narrow round basin. Stamens, median; tube, funnel-shaped. Stalk, short, inserted in a shallow cavity, surrounded with brown russet, and with a fleshy swelling on one side of it. Flesh, soft, not very juicy, and with a bitter-sweet flavour. Cells, obovate; axile, quite closed.

A Herefordshire cider apple.

Spring Ribston. See *D'Arcy Spice.*

SPRINGROVE CODLIN.—Fruit, above medium size, three inches wide at the base, and two inches and three-quarters high; conical, and slightly angular on the sides. Skin, pale greenish yellow, tinged with orange on the side exposed to the sun. Eye, closed, with broad con-

nivent segments, and set in a narrow plaited basin. Stamens, marginal; tube, conical or funnel-shaped. Stalk, short, inserted in a rather deep cavity. Flesh, greenish yellow, tender, juicy, sugary, brisk, and slightly perfumed. Cells, roundish obovate; abaxile.

A first-rate culinary apple. It may be used for tarts as soon as the fruit are the size of a walnut, and continues in use up to the beginning of October.

It was raised by T. A. Knight, and named after Springrove, the seat of Sir Joseph Banks, near Hounslow, Middlesex.

SQUIRE'S PIPPIN.—Fruit, about medium size, two inches and a half wide, and two inches high; roundish and flattened, irregular in its outline, having sometimes very prominent, unequal, and obtuse angles on the sides, which terminate in undulations round the eye. Skin, of a fine clear grass-green colour, covered with dull brownish red where exposed to the sun, thinly strewed all over with minute dots. Eye, quite open, like that of Blenheim Pippin, placed in a saucer-like basin. Stamens, marginal; tube, funnel-shaped. Stalk, short and slender, inserted in a round, narrow, and deep cavity, which is lined with rough scaly russet. Flesh, yellowish white, firm and crisp, with a brisk, somewhat sugary flavour, and when kept till spring becomes rich and balsamic. Cells, obovate; axile.

A good culinary apple, and useful also for the dessert; it is in use from Christmas till April or May.

Raised on the property of Mrs. Squires, of Wigtoft, near Sleaford, and has much the appearance of a small Blenheim Pippin.

Stagg's Nonpareil. See *Early Nonpareil.*

ST. ALBAN'S PIPPIN.—Fruit, about medium size, two inches and three-quarters wide, and two and a quarter high; roundish, depressed, and inclining to oblate, even and handsome in its outline, smooth and Reinette-shaped. Skin, almost entirely covered with red, and broken streaks of darker red; on the shaded side it is yellow, tinged with green. Eye, closed, with flat convergent segments, set in a wide, shallow, and saucer-like basin. Stamens, marginal; tube, funnel-shaped. Stalk, very slender, deeply inserted. Flesh, tender and fine-grained, yellowish, juicy, and with a pleasant flavour. Cells, very small, round; axile, slit.

A very fine dessert apple; ripe in the end of October.

This is grown about Brenchley, in Kent, and was brought to my notice by my friend Mr. Harrison Weir, the artist.

ST. EDMUND'S PIPPIN.—Fruit, small, two inches and a half wide, and two inches high; roundish, even and symmetrical in its outline, narrowing slightly towards the eye. Skin, entirely covered with pale greenish brown russet, with here and there small patches of greenish yellow; on the side next the sun it has a pale thin brownish red tinge, with a few streaks of dark crimson. Eye, small and closed, with flat convergent segments, set in a pretty deep, narrow, and plaited

basin. Stamens, marginal or median; tube, conical. Stalk, from a quarter of an inch to three-quarters long, slender, and set in a deep, round, funnel-shaped cavity. Flesh, yellowish, tender, very juicy, with a rich aromatic flavour. Cells, ovate; axile.

An excellent early dessert apple; ripe in October. It was raised by Mr. R. Harvey, of Bury St. Edmunds, and received a first-class certificate from the Royal Horticultural Society, October 6, 1875. It has a strong resemblance to Golden Russet, but is quite distinct from that variety. It is the earliest russet apple with which I am acquainted, and it soon shrivels.

St. Helena Russet. See *Reinette de Canada.*

St. John's Nonpareil. See *Pitmaston Nonpareil.*

ST. SAUVEUR.—Fruit, above medium size, three inches wide, and the same high; conical, prominently ribbed, and with prominent ridges round the crown. Skin, smooth, greenish yellow, with a dull red cheek on the side next the sun, the surface sprinkled with russet dots. Eye, closed, with erect, pointed, connivent segments, which are spreading at the tips, and set in a deep, angular, and plaited basin. Stamens, median; tube, conical. Stalk, slender, about half an inch long, inserted in a deep angular cavity. Flesh, white, very tender and juicy, sweet, and with an agreeable mild acidity. Cells, elliptical or ovate, pointed; abaxile.

An excellent cooking apple, in use in October, the flesh of which is not inferior to that of White Calville.

STAMFORD PIPPIN.—Fruit, above medium size; roundish, inclining to ovate. Skin, bright yellow, with a slight tinge of orange on one side, and strewed with russet dots. Eye, half open, with long, broad, pointed segments, which are convergent, and rather flat. Stamens, marginal; tube, funnel-shaped. Stalk, half an inch long, deeply inserted. Flesh, yellowish, firm, but quite tender, crisp, and very juicy, with a sweet, brisk flavour, and pleasant aroma. Cells, axile, open.

A first-rate dessert and kitchen apple; in use from December to March.

STEAD'S KERNEL.—Fruit, a little turbinate, or top-shaped, somewhat resembling a quince. Eye, small, flat, with a short truncate or covered calyx. Stalk, short. Skin, yellow, a little reticulated with a slight greyish russet, and a few small specks intermixed.

Specific gravity of the juice, 1074.

As a cider apple, this appears to possess great merit, combining a slight degree of astringency with much sweetness; it ripens in October, and is also a good culinary apple during its season.

It was raised from seed by Daniel Stead, Esq., Brierly, near Leominster, Herefordshire (Knight and Lindley).

Stern Apfel. See *Api Etoillé.*

Stettin Pippin. See *Dutch Mignonne.*

Stibbert. See *Summer Stibbert.*

STIRZAKER'S EARLY SQUARE.—Fruit, below medium size; roundish, with prominent ribs which run into the eye, forming sharp ridges at the crown. Skin, of an uniform pale yellow, freckled and mottled with very thin dingy brown russet on the shaded side, and completely covered with the same on the side next the sun. Eye, small, half open, set in an irregular and angular basin. Stalk, very short, imbedded in a deep cavity. Flesh, white, tender, juicy, and pleasantly flavoured.

An early apple, grown in the neighbourhood of Lancaster; it is ripe in August, and continues in use during September.

STIRLING CASTLE.—Fruit, large, three inches and a half wide, and two inches and three-quarters high; round and oblate, even and regularly shaped. Skin, clear pea-green, which becomes pale yellow or straw-coloured when it ripens, with a blush and broken stripes of pale crimson on the side next the sun, and several large dots sprinkled over the surface. Eye, half closed, with erect convergent segments, set in a pretty deep, wide, and saucer-like basin. Stamens, median; tube, conical. Stalk, from half an inch to an inch long, slender, inserted in a deep and wide cavity, from which are branches of russet. Flesh, white, very tender, juicy, and of the character of that of Hawthornden. Cells, wide open, obovate; abaxile.

An excellent early culinary apple; in use in August and September. The tree is an immense bearer, and is well adapted for bush culture.

It was raised at Stirling by John Christie, a small nurseryman at Causeyhead, on the road to Bridge of Allan, about the year 1830.

STOKE EDITH PIPPIN.—Fruit, small, two inches wide at the base, and two inches high; tapering Pearmain-shaped, and even in its outline. Skin, yellow when ripe, with a tinge of orange on the side next the sun, marked all over the surface with traces of grey russet. Eye, large and closed, set in a round, saucer-like, plaited basin. Stalk, short, imbedded the whole of its length in a deep round cavity. Flesh, yellow, firm, crisp, brisk, and juicy, sweet, and with a nicely perfumed flavour.

An excellent dessert apple; in use from November till February.

Stone Pippin. See *Gogar Pippin.*

Stone Pippin. See *Norfolk Stone Pippin.*

Stone Pippin. See *Birmingham Pippin.*

Stone's Apple. See *Loddington.*

Stone's Blenheim. See *Hambledon Deux Ans.*

STOUP LEADINGTON.—Fruit, medium sized, two inches and a half wide, and three inches high; tall and angular like the Catshead and Dutch Codlin. It is distinctly five-sided, with five corresponding angles. Skin, quite green, becoming yellowish as it ripens. Eye, with divergent segments, set in a deep, angular, and plaited basin. Stamens, median; tube, conical, very wide and deep. Stalk, short, inserted by the side of a large and prominent growth, which projects from the fruit in the form of the spout of a jug. Flesh, greenish, juicy, very acid. Cells, elliptical; abaxile.

A kitchen apple of singular appearance, peculiar to Scotland. It receives its name from the likeness of the fruit to a stoup, or pitcher for holding liquids, which it certainly resembles when stood upon the eye, the stalk being upwards; it is in use from November till January. See *Grey Leadington.*

This is much grown in the orchards on the borders of Scotland, and it has a good deal of resemblance to Winter Codlin, but is smaller.

STRAWBERRY NORMAN.—Fruit, small, two inches and a quarter wide, and an inch and three-quarters high; round and depressed, uneven in its outline, being angular and considerably ribbed about the eye, which is deeply sunk. Skin, with a lemon-yellow ground, covered with light crimson, which is thickly marked with broken streaks and mottles of a bright and darker crimson on the side next the sun, and these extend for a considerable space to the shaded side, but much paler; the base and cavity of the stalk are covered with cinnamon russet. Eye, open, with somewhat divergent segments, set in a very deep and ribbed basin. Stamens, basal; tube, short, funnel-shaped. Stalk, very short, imbedded in a very deep cavity. Flesh, yellowish, close-grained and spongy, with a sweet, mawkish juice, stained with red at the base of the tube, and nowhere else. Cells, small and obovate; axile, quite closed.

A valuable Herefordshire cider apple.

STRIPED BEEFING (*Striped Beaufin*).—Fruit, of the largest size; beautiful and handsome, roundish, and somewhat depressed, obscurely ribbed. Skin, bright lively green, almost entirely covered with broken streaks and patches of fine deep red, and thickly strewed with russety dots; in some specimens the colour extends almost entirely round the fruit. Eye, closed, with short, erect, convergent segments, which are reflexed at the tips, set in a deep, irregular, and angular basin. Stamens, basal; tube, conical. Stalk, half an inch long, imbedded its whole length in the cavity, sometimes very short, or a mere knob with a fleshy swelling on one side. Flesh, yellowish, firm, crisp, juicy, and pleasantly acid. Cells, obovate; axile or abaxile.

One of the handsomest and best culinary apples in cultivation; for baking it is unrivalled; it is in use from October till May.

The tree is very hardy, and an excellent bearer.

This noble apple was introduced by Mr. George Lindley, who found it growing in 1794 in the garden of William Crowe, Esq., at Lakenham, near Norwich. He measured a specimen of the fruit, and found it twelve inches and a half in circumference, and weighing twelve ounces and a half avoirdupois. Through the kindness of George Jefferies, Esq., of Marlborough Terrace, Kensington, who procured it from his residence in Norfolk, I had the good fortune, in 1847, to obtain grafts, which, when propagated, I distributed through several of the principal nurseries of the country. Till then it does not seem ever to have been in general cultivation, as it was not mentioned in any of the nursery catalogues, nor in that of the London Horticultural Society. I am glad to see that it is now not unfrequently met with in good gardens.

Striped Holland Pippin. See *Lincolnshire Holland Pippin.*

Striped Joaneting. See *Margaret.*

STRIPED MONSTROUS REINETTE.—Fruit, large, three inches and a half broad, and three inches high; roundish, and a little flattened, irregular in its outline, having prominent angles on the sides, which extend from the base to the apex. Skin, smooth, of a deep yellow ground colour, which is almost entirely covered with pale red, and streaked with broad stripes of dark crimson. Eye, closed, with long acuminate segments, set in a narrow, angular basin. Stalk, an inch long, slender, deeply inserted in a round and russety cavity. Flesh, white, tender, juicy, and pleasantly flavoured.

A culinary apple of second-rate quality; it is in use during November and December.

Striped Quarrenden. See *Margaret.*

Stubbard. See *Summer Stibbert.*

STURMER PIPPIN.—Fruit, below medium size, two inches and a quarter broad, by one inch and three-quarters high; roundish, and somewhat flattened, and narrowing towards the apex, a good deal resembling the old Nonpareil. Skin, of a lively green colour, changing to yellowish green as it attains maturity, and almost entirely covered with brown russet, with a tinge of dull red on the side next the sun. Eye, small and closed, with segments reflexed at the tips, set in a shallow, irregular, and angular basin. Stamens, marginal; tube, funnel-shaped. Stalk, three-quarters of an inch long, straight, inserted in a round, even, and russety cavity. Flesh, yellow, firm, crisp, very juicy, with a brisk and rich sugary flavour. Cells, obovate; axile, closed.

This is one of the most valuable dessert apples of its season; it is of first-rate excellence, and exceedingly desirable both on account of its delicious flavour, and arriving at perfection at a period when the other favourite varieties are past. It is not fit for use till the Ribston Pippin is nearly gone, and continues long after the Nonpareil. The period of its perfection may be fixed from February to June.

The tree is hardy, and an excellent bearer, and attains about the middle size.

The Sturmer Pippin was raised by Mr. Dillistone, a nurseryman at Sturmer, near Haverhill, in Suffolk; and was obtained by impregnating the Ribston Pippin with the pollen of Nonpareil.

STYRE (*Forest Styre*).—Fruit, small, an inch and three-quarters wide, and an inch and a half high; roundish ovate, narrowing a little towards the crown, even and regular in its outline. Skin, rich yellow on the shaded side, with a few pale broken streaks of red, and on the side next the sun it is completely covered with red, striped with dark crimson. Eye, closed; segments, erect convergent, which are recurved at the tips, set in a shallow, narrow basin. Stamens, marginal; tube, very short, funnel-shaped. Stalk, a quarter to half an inch long, inserted in a narrow russety cavity. Flesh, yellowish, tender, very juicy. Cells, roundish elliptical; axile, slightly open.

One of the oldest Herefordshire cider apples.

STYRE WILDING.—Fruit, small, a little over two inches wide, and two inches and a quarter high; conical, bluntly angular, and irregular in its outline. Skin, smooth and shining, lemon-yellow on the shaded side, and with a red cheek on the side exposed to the sun. Eye, closed, with erect convergent segments, which reflex at the tips, set in a pretty deep, narrow, and plaited basin. Stamens, median; tube, conical. Stalk, very short, deeply imbedded in the cavity, which is russety, and generally with a fleshy swelling on one side of it. Flesh, soft and woolly, sweetish. Cells, open, obovate; axile.

A favourite Herefordshire cider apple.

Sudlow's Fall Pippin. See *Franklin's Golden Pippin.*

SUGAR AND BRANDY.—Fruit, medium sized, two inches and three-quarters broad at the bulge, and the same in height; conical, and angular, with a very prominent rib on one side, forming a high ridge at the apex, and also a number of knobs round the eye, which are the continuations of the side angles. Skin, deep dull yellow, freckled with pale red on the shaded side, the remaining portion entirely covered with bright orange-red. Eye, small and closed, set in a deep and furrowed basin. Stalk, very short, inserted in a round and shallow cavity, which is lined with rough russet. Flesh, deep yellow, spongy, juicy, very sweet, so much so as to be sickly.

A Lancashire apple; in use in the end of August and September.

SUGAR-LOAF.—Fruit, large, three inches and a half wide, and three inches and a quarter high; roundish, ribbed on its sides, and undulating round the eye, where it is higher on one side than the other. Skin, uniform deep straw-colour, without any trace of russet or colour of any kind, but thinly sprinkled with small russet dots. Eye, large and closed, with erect, narrow, convergent segments, set in a deep

angular basin. Stamens, basal; tube, conical. Stalk, deeply inserted. Flesh, soft, not very juicy. Cells, open, roundish elliptical or oval; abaxile.

A fine Devonshire cider apple. The tree is an abundant bearer, and the fruit suffers much from the attacks of birds, who are very fond of it.

This was sent me by Mr. Rendell, of Netherton Manor, near Newton Abbot.

SUGAR-LOAF PIPPIN (*Hutchings' Seedling*). — Fruit, above medium size, two inches and three-quarters wide, and three inches high; conical or oblong. Skin, clear pale yellow, becoming nearly white when fully ripe. Eye, set in a rather deep and plaited basin. Stamens, median; tube, conical. Stalk, an inch long, inserted in a deep and regular cavity. Flesh, white, firm, crisp, juicy, brisk, and pleasantly flavoured. Cells, wide open, elliptical.

An excellent early culinary apple of first-rate quality; ripe in the beginning of August, but in a few days becomes mealy.

This is called Hutchings' Seedling, from being grown by a market gardener of that name at Kensington.

SUMMER BROAD-END (*Summer Colman*). — Fruit, above the middle size, above two inches and three-quarters in diameter, and two inches and a quarter deep; slightly angular on the sides. Eye, small, with a closed calyx, in a rather narrow basin, surrounded by some angular plaits. Stalk, short, slender, deeply inserted, not protruding beyond the base. Skin, dull yellowish green, tinged on the sunny side with pale dull brown. Flesh, greenish white, not crisp. Juice, sub-acid, with a pretty good flavour.

A culinary apple; in use in October and November. This is a useful Norfolk apple, and known in the markets by the above name. The trees are rather small growers, but great bearers (Lindley).

I have never seen the Summer Broad-End, and have therefore here introduced the description of Mr. Lindley, for the benefit of those under whose observation it may fall.

Summer Colman. See *Summer Broad-End.*

SUMMER GILLIFLOWER.—Fruit, large, rather over three inches wide, and three inches high; conical, or Codlin-shaped, with acute and irregular angles, which extend to the crown, and form prominent unequal ridges. Skin, pea-green, mottled and streaked with dull red on the side next the sun, which extends to the shaded side of a paler colour, where it is mottled; round the crown and in the stalk cavity it is covered with pale brown russet. Eye, quite closed, with erect connivent segments, set in a deep and very angular basin. Stamens, median; tube, long conical. Stalk, half an inch to three-quarters long, slender, and with a fleshy swelling on one side. Flesh, with a greenish yellow tinge, very tender and juicy, and a fine delicate aromatic flavour. Cells, elliptical, abaxile, Codlin-like.

A large, handsome, and very fine dessert apple, sent to me from Cornwall by Mr. J. Vivian, of Hayle.

SUMMER GOLDEN PIPPIN (*Summer Pippin; White Summer Pippin*).—Fruit, below medium size, two inches and a quarter broad at the base, and two inches and a quarter high; ovate, flattened at the ends. Skin, smooth and shining, pale yellow on the shaded side, but tinged with orange and brownish red on the side next the sun, and strewed over with minute russety dots. Eye, open, with divergent segments, set in a wide, shallow, and slightly plaited basin. Stamens, basal; tube, short, funnel-shaped. Stalk, thick, a quarter of an inch long, completely imbedded in a moderately deep cavity, which is lined with russet. Flesh, yellowish, firm, very juicy, with a rich, vinous, and sugary flavour. Cells, obovate; axile, closed.

This is one of the most delicious summer apples, and ought to form one of every collection, however small; it is ripe in the end of August, and keeps about a fortnight.

The tree is a small grower, and attains about the third size. It is an early and abundant bearer, and succeeds well when grafted on the doucin or paradise stock. When grown on the *pomme paradis* of the French, it forms a beautiful little tree, which can be successfully cultivated in pots.

Summer Oslin. See *Oslin*.

SUMMER PEARMAIN (*Autumn Pearmain*).—Fruit, medium sized, two inches and three-quarters wide at the base, and the same high; conical, or abrupt Pearmain-shaped, round at the base, and tapering towards the apex. Skin, yellow, streaked all over with large patches and broken streaks of red, mixed with silvery russet, strewed with numerous russety dots, and covered with large patches of rough russet on the base. Eye, closed, half open, with long erect segments, placed in a wide, shallow, and plaited basin. Stamens, marginal; tube, funnel-shaped. Stalk, half an inch long, obliquely inserted under a fleshy protuberance on one side of it, which is a permanent and distinguishing character of this apple. Flesh, deep yellow, firm, crisp, juicy, richly and highly perfumed. Cells, obovate; axile.

An excellent apple, long cultivated, and generally regarded as one of the popular varieties of this country; it is suitable either for culinary purposes or the dessert, and is in use during September and October. The tree is a good grower, and healthy, of an upright habit of growth, and forms a fine standard tree of the largest size; it succeeds well grafted on the paradise stock, when it forms handsome espaliers and open dwarfs.

This is what in many nurseries is cultivated as the *Royal Pearmain*, but erroneously. It is one of the oldest English varieties, being mentioned by Parkinson in 1629. It is the Autumn Pearmain of the Horticultural Society's Catalogue.

Summer Pippin. See *Madeleine*.

Summer Pippin. See *Summer Golden Pippin.*

Summer Queening. See *Crimson Queening.*

SUMMER STIBBERT (*Stubbard*).—Fruit, small, conical, and Codlin-like, distinctly five-ribbed, one of the ribs occasionally very prominent. Skin, clear lemon-yellow in the shade, but covered on the side next the sun with bright crimson. Eye, small and closed, set in a puckered basin. Stalk, slender, rather deeply inserted. Flesh, very tender, with an agreeable mild acidity.

An early kitchen apple, which comes into use in the middle and end of August.

This is a very popular apple in the West of England, especially in Cornwall, Devon, and Somerset.

SUMMER STRAWBERRY.—Fruit, rather below medium size, two and a half inches broad, and an inch and three-quarters high; oblate, even and regularly formed. Skin, smooth and shining, striped all over with yellow and blood-red stripes, except on any portion that is shaded, and there it is greenish yellow, mingled with faint red streaks. Eye, not much depressed, closed, with long, flat, connivent segments, and surrounded with plaits, set in a wide and very shallow basin. Stamens, median; tube, conical. Stalk, half an inch to three-quarters of an inch long, inserted in a round, narrow cavity, which is lined with russet. Flesh, white, tinged with yellow, soft, tender, juicy, brisk, and pleasantly flavoured. Cells, roundish elliptical; axile, open.

A dessert apple, ripe in September, but when kept long becomes dry and mealy; it is much cultivated in all the Lancashire and northern orchards of England.

Summer Thorle. See *Whorle Pippin.*

Summer Traveller. See *Margaret.*

SURREY FLAT-CAP.—Fruit, above medium size, three inches wide, and two inches and a quarter high; oblate, even and regularly formed. Skin, of a pale bluish green, or verdigris colour, changing as it ripens to a yellowish tinge, and marked with dots and flakes of rough veiny russet on the shaded side, but deep red, which is almost obscured with rough veiny russet, on the side next the sun. Eye, open, with broad segments, reflexed at the tips, set in a wide, shallow, and plaited basin. Stamens, marginal; tube, conical. Stalk, half an inch long, inserted in a round and deep cavity. Flesh, yellow, firm, not very juicy, but rich and sugary. Cells, roundish; axile.

A very excellent dessert apple, remarkable for its singular colour, but is rather void of acidity; it is in use from October to January.

SUSSEX MOTHER.—Fruit, about medium size, two inches and a half wide, and the same in height; conical, angular on the sides, and

ribbed round the eye. Skin, bright grass-green, with russet dots and pearly specks over the surface. Eye, half open, with erect convergent segments, which are divergent at the points, set in an irregular ribbed basin. Stamens, quite basal; tube, conical. Stalk, slender, about half an inch long, inserted in a small russety cavity. Flesh, very soft and tender, sweet and agreeably acid. Cells, obovate; axile.

An early dessert apple of no great merit; ripe in September. It is much grown in East Sussex, about Heathfield.

Sussex Peach. See *Pomeroy*.

Sussex Scarlet Pearmain. See *Winter Pearmain*.

SWEENY NONPAREIL.—Fruit, above medium size, two inches and three-quarters broad, and two inches high; very similar in form to the old Nonpareil. Skin, of a fine lively green colour, which is glossy and shining, but almost entirely covered with patches and reticulations of thick greyish brown russet, which in some parts is rough and cracked; sometimes tinged with brown where exposed to the sun. Eye, very small, half open, with short, flat, ovate segments, and set in a small, narrow, and rather shallow basin. Stamens, marginal; tube, conical. Stalk, three-quarters of an inch long, inserted in a rather shallow and russety cavity. Flesh, greenish white, firm, crisp, sugary, and with a very powerful yet pleasant sub-acid flavour. Cells, obovate; axile, open.

An excellent culinary apple, admirably adapted for sauce, but too acid for the dessert; it is in use from January to April.

The tree is a vigorous grower and an excellent bearer.

This was raised in 1807 by Thomas Netherton Parker, Esq., of Sweeny, in Shropshire, and twenty specimens of the fruit were exhibited at the London Horticultural Society in 1820, the aggregate weight of which was seven pounds thirteen ounces.

Sweet Bough. See *Large Yellow Bough*.

Sweet Harvest. See *Large Yellow Bough*.

SWEET LADING.—Fruit, about medium size, two inches and a half wide, and about the same high; roundish, pretty even in its outline, and slightly ribbed towards the crown. Skin, greenish yellow on the shaded side, but becoming bright yellow when ripe, and with streaks and mottles of bright crimson next the sun. It is marked here and there with traces of thin cinnamon-coloured russet. Eye, half open, with erect segments, set in a narrow and plaited basin. Stamens, median; tube, funnel-shaped. Stalk, very short and fleshy, sometimes a mere knob, and sometimes with a fleshy swelling connecting it with the fruit. Flesh, whitish, firm, not very juicy, but sweet and without any briskness; the flavour is rather sickly. Cells, obovate; axile, slit.

A culinary and cider apple; in use from October to December.

In the orchards of East Sussex and West Kent this is a very common variety. I should imagine it would make a sweet cider, and it seems more adapted for that purpose than any other.

SYKE HOUSE RUSSET.—Fruit, below medium size, two inches and a quarter broad, by one inch and three-quarters high; roundish oblate. Skin, yellowish green, but entirely covered with brown russet, strewed with silvery grey scales; sometimes it has a brownish tinge on the side which is exposed to the sun. Eye, small and open, set in a shallow basin. Stamens, marginal or median; tube, short, funnel-shaped. Stalk, half an inch long, inserted in a shallow cavity. Flesh, yellowish, firm, crisp, and juicy, with a rich, sugary, and very high flavour. Cells, small, obovate; axile.

One of the most excellent dessert apples; it is in use from October to February.

The tree is a free grower, hardy, and an excellent bearer; it attains about the middle size, and is well adapted for growing as an espalier, when grafted on the paradise stock.

This variety originated at the village of Syke House, in Yorkshire, whence its name.

Diel's nomenclature of the Syke House Russet affords a good example of the change the names of fruits are subject to when translated from one language to another. He writes it Englische Spitalsreinette, which he translates Sik-House Apple, because, as he supposed, it received this appellation either from the briskness of its flavour being agreeable to invalids, or from its having originated in the garden of an hospital. He says he finds it only in Kirke's Fruit Tree Catalogue, *where it is erroneously printed Syke House!* He calls it English Hospital Reinette.

Taliesin. See *Norfolk Beefing*.

TARVEY CODLIN.—Fruit, large and conical. Skin, dull olive green, with an imperfect mixture of yellow on the shaded side, and yellowish red, much spotted, with broken rows of large blood-red dots next the sun. Flesh, white and juicy, somewhat resembling the English Codlin.

A good culinary apple for a northern climate; in use during November and December.

This was raised from seed of the Manks Codlin, impregnated with the Nonpareil, by Sir G. S. Mackenzie, Bart., of Coul, in Rosshire.

Taunton Black. See *Black Taunton*.

TAUNTON GOLDEN PIPPIN.—Fruit, below medium size, two inches and a quarter wide, and the same in height; oblato-cylindrical, regularly and handsomely shaped. Skin, deep rich yellow, strewed with markings and freckles of russet on the shaded side, but covered with a cloud of red, which is marked with deeper red streaks on the side next the sun. Eye, open, set in a wide, rather deep, and plaited basin. Stalk, short, inserted in a narrow and rather shallow cavity. Flesh, yellow, firm, crisp, and delicate, with a brisk, sugary, and particularly rich vinous flavour.

A dessert apple of first-rate quality; in use from December to March.

The tree is hardy, healthy, and an abundant bearer, attaining about the middle size; it is well adapted for growing on the paradise stock.

TEN COMMANDMENTS.—Fruit, small, about two inches and a half wide, and two inches high; roundish and angular. Skin, dark mahogany red, streaked with dark red, except on the shaded side, where it is yellowish streaked with pale red. Eye, closed, with connivent segments, set in a puckered basin. Stamens, marginal; tube, funnel-shaped. Stalk, short and slender, inserted in a close shallow cavity. Flesh, tender, sweet, and agreeably acid. It is very much stained with red, and when cut latitudinally the ten carpel threads will be found also red, and this gives rise to the name Ten Commandments. Cells, ovate; axile.

A Herefordshire apple of no great merit; in use in November.

TEN SHILLINGS.—Fruit, medium sized, two inches and a half broad, and two inches high; roundish oblate, with obtuse angles on the sides. Skin, greenish yellow, almost entirely covered with pale brown russet, but bright red streaked with darker red on the side next the sun. Eye, large, with long narrow segments, which are convergent, set in an angular basin. Stamens, median or basal; tube, short conical, inclining to funnel-shape. Stalk, half an inch long, inserted in a moderately deep cavity. Flesh, yellowish white, tender, sweet, and slightly acid. Cells, ovate; axile, closed or slit.

A second-rate dessert apple; ripe in November.

TENTERDEN PARK.—Fruit, about medium size, two inches and a half broad, by two inches high; roundish, inclining to ovate. Skin, smooth and glossy, as if varnished, yellowish green where shaded, and entirely covered with deep red, which is marked with streaks of still deeper red, where exposed to the sun. Eye, large, half open, with broad, flat segments, set in a rather shallow, round, and saucer-like basin. Stalk, very short, inserted in a round and shallow cavity, which is slightly marked with russet. Flesh, greenish white, tender, crisp, brisk, and juicy, but with no particular richness of flavour.

A second-rate dessert apple, of neat and handsome appearance; in use from October to February.

TEUCHAT'S EGG (*Chucket Egg*).—Fruit, below medium size, varying in shape from ovate to conical, and irregularly ribbed on the sides. Skin, pale yellow, washed with pale red, and streaked with deep and lively red. Eye, partially closed, with long, broad segments, placed in a narrow and angular basin. Stalk, very short, imbedded in a close, shallow cavity, with a fleshy protuberance on one side of it, and surrounded with rough russet. Flesh, tender, juicy, and pleasantly flavoured.

A second-rate dessert apple, peculiar to the Scotch orchards of Clydesdale and Ayrshire; ripe in September.

Teuchat signifies the Pee-wit or Lapwing.

Thickset. See *Cluster Golden Pippin.*

Thorle Pippin. See *Whorle Pippin.*

TIBBETT'S PEARMAIN.—Fruit large, three inches and a half wide, and over three inches high; conical and angular, so as to appear somewhat five-sided towards the crown, where it is narrow and ribbed. Skin, smooth and shining, bright grass-green where shaded, and which becomes yellowish at maturity, and reddish brown streaked with dark crimson on the side next the sun, and which eventually becomes bright red with bright crimson streaks. Eye, small, with erect convergent segments, set in a narrow ribbed basin. Stamens, basal; tube, conical. Stalk, very short and slender, imbedded all its length in a wide deep cavity. Flesh, tender, very juicy, with a pleasant sub-acid flavour. Cells, elliptical; abaxile.

A very handsome culinary apple; in use from October till Christmas, and well worth growing.

This was sent me by Mr. George Bunyard, of Maidstone.

TOKER'S INCOMPARABLE.—Fruit, very large, three inches and three-quarters broad, and two inches and three-quarters high; in shape very much resembling the Gooseberry Apple; ovate, broad and flattened at the base, and with five prominent ribs on the sides, which render it distinctly five-sided. Skin, smooth and shining, of a beautiful dark green, which assumes a yellowish tinge as it ripens, and with a slight trace of red, marked with a few crimson streaks, where exposed to the sun. Eye, large, and nearly closed, with broad flat segments, set in a saucer-like basin, which is surrounded with knobs, formed by the termination of the ribs. Stamens, basal; tube, conical. Stalk, a quarter of an inch long, inserted in a wide cavity, which is lined with a little rough russet. Flesh, yellowish, firm, crisp, tender, juicy, and with a brisk and pleasant acid.

A first-rate culinary apple grown in the Kentish orchards about Sittingbourne and Faversham; in use from November to Christmas.

TOM PUTT (*Coalbrook; Marrow-bone*).—Fruit, large, three inches wide, and two inches and three-quarters high; roundish ovate, obscurely ribbed. Skin, deep brilliant crimson, variegated with streaks of brighter crimson and clear yellow over the whole surface. Eye, open, with short, erect, convergent segments set in a pretty deep and plaited basin. Stamens, marginal; tube, short, wide conical. Stalk, very short, or a mere knob set on a level with the base of the fruit, or accompanied with a fleshy mass on one side of it. Flesh, yellowish, stained with red for some depth under the skin, tender, not very juicy, and with a brisk, sweet flavour. Cells, ovate; axile, open.

A very handsome cooking apple; in use in November.

It is a native of Devonshire, where it is very popular, and where it is said to have been raised by a clergyman whose name was "Tom Putt."

TOWER OF GLAMMIS (*Glammis Castle; Carse of Gowrie; Gowrie*).—Fruit, large; conical, and distinctly four-sided, with four prominent angles, extending from the base to the apex, where they terminate in four corresponding ridges. Skin, deep sulphur yellow, tinged in some spots with green, and thinly strewed with brown russety dots. Eye, closed or open, with broad, erect, spreading segments, set in a deep and angular basin. Stamens, median; tube, conical. Stalk, an inch long, inserted in a deep, funnel-shaped cavity, and only just protruding beyond the base. Flesh, greenish white, very juicy, crisp, brisk, and perfumed. Cells, roundish obovate; abaxile.

A first-rate culinary apple, peculiar to the orchards of Clydesdale and the Carse of Gowrie; it is in use from November to February.

The tree is an excellent bearer.

Transparent Apple. See *White Astrachan.*

TOWERS'S GLORY.—Fruit, medium sized, two inches and three-quarters wide, and two and a quarter high; roundish, with obtuse angles on the sides. Skin, smooth, bright grass-green, with a brownish tinge on the side next the sun. Eye, large and open, deeply set. Stalk, very short, deeply inserted. Flesh, yellowish, tender, juicy, and crisp.

A cooking apple of good quality; in use from November till January.

TRANSPARENT CODLIN.—Fruit, large and ovate. Skin, smooth, clear yellow, tinged with pale crimson on the side exposed to the sun. Eye, small and closed, with short connivent segments, placed in a deep and angular basin. Stamens, basal; tube, conical. Stalk, very short, inserted in a deep, round, and wide cavity. Flesh, firm and solid, tender, almost transparent, juicy, sugary, and well-flavoured. Cells, ovate; abaxile.

A fine culinary apple; in use from September to November.

Transparent Pippin. See *Court of Wick.*

Travers' Pippin. See *Ribston Pippin.*

Treadle-hole. See *Trumpeter.*

True Spitzenburg. See *Esopus Spitzenburgh.*

TRUMPETER (*Treadle-hole*).—Fruit, large, two inches and three-quarters wide, and three inches high; oblong, irregularly shaped, angular on the sides, and prominently ribbed round the eye. Skin, pale green, with a tinge of yellow on the side exposed to the sun. Eye, small, closed, and set in a deep and angular basin, surrounded

with four or five prominent knobs. Stalk, about five-eighths of an inch long, slender for the size of the fruit, and inserted in a deep irregular cavity, which is lined with rough cracked russet. Flesh, greenish white, crisp, very juicy, and sweet, with a brisk and pleasant sub-acid flavour.

A very excellent apple either for the dessert or culinary purposes, much esteemed in the orchards about Lancaster; it is in use from October to January.

TRUMPINGTON (*Delaware; Ronalds' Seedling; Eve's Apple*).—Fruit, small, two inches and three-eighths wide, and one inch and five-eighths high; oblate, even and handsomely shaped. Skin, of a fine deep golden yellow, tinged and mottled with pale red, on the shaded side, but of a fine bright red, which extends over the greater part, where exposed to the sun. Eye, large and closed, with broad, flat, convergent segments, set in a wide and somewhat undulating basin. Stamens, basal; tube, short, funnel-shaped. Stalk, a quarter of an inch long, inserted in a wide and deep cavity, which is tinged with green, and lined with russet. Flesh, white, firm, and pleasantly flavoured. Cells, obovate; axile, slit.

A pretty dessert apple of second-rate quality; in use from September to Christmas.

Tudball Russet. See *Wareham Russet*.

TULIP.—Fruit, rather below medium size, two inches and a half at the widest part, and two inches and a half high; ovato-conical, regularly and handsomely shaped, ridged round the eye. Skin, fine deep purple, extending over the whole surface of the fruit, except on any part which may be shaded, and then it is yellow. Eye, open, with short, ovate segments, set in a furrowed and plaited basin. Stamens, marginal; tube, very short conical, or cup-shaped. Stalk, about half an inch long, straight and slender, inserted in a deep and rather angular cavity. Flesh, greenish yellow, crisp, juicy, sweet, and slightly sub-acid. Cells, obovate; axile.

A beautiful and handsome dessert apple, but only of second-rate quality; in use from November to April.

TURK'S CAP.—Fruit, large, three inches and a half wide, by two inches and a half high; roundish, and very much flattened, or oblate; irregularly and prominently ribbed. Skin, smooth, fine deep golden yellow, covered with grey dots, and a few ramifications of russet, and with a brownish red tinge on the side next the sun. Eye, large and open, placed in a deep, wide, and angular basin. Stalk, an inch long, deeply inserted in an angular cavity, which is lined with thick scaly russet, extending over the margin. Flesh, yellow, firm, crisp, and juicy, with a pleasant sub-acid but slightly astringent flavour.

An excellent apple for culinary purposes, and also for the manufacture of cider; it is in use from November to Christmas.

Twin Cluster Pippin. See *Cluster Golden Pippin.*

TWINING'S PIPPIN.—Fruit, small, roundish, and somewhat oblate. Skin, greenish yellow, with a considerable coating of thin brown russet. Eye, open. Stalk, short. Flesh, tender, juicy, firm, crisp, and richly flavoured.

A late dessert apple of excellent quality; in use during March and April.

TYLER'S KERNEL.—Fruit, large, three inches and a quarter wide, and three inches high; conical, prominently angular. Skin, brilliant red, streaked with darker red, but on the shaded side it is paler and less striped, and with a greenish tinge. Eye, half open, with flat convergent segments, which are divergent at the tips, set in a deep, irregular, angular basin. Stamens, basal; tube, conical or cup-shaped. Stalk, very short, or half an inch long, deeply inserted in a round and russety cavity. Flesh, yellowish, tender, and juicy, with a pleasant acidity. Cells, obovate; axile, open, or abaxile.

A handsome large cooking apple; in use from October till January. It was exhibited before the Royal Horticultural Society, October, 1882, and received a first-class certificate.

UELLNER'S GOLD REINETTE.—Fruit, below medium size, two inches and a quarter broad, and two inches and an eighth high; round or Reinette-shaped. Skin, of a fine clear lemon-yellow, sprinkled with a little russet on the shaded side, but entirely covered on the side next the sun with beautiful vermilion, which is strewed with cinnamon-coloured russet. Eye, open, with short segments, set in a rather wide, round, even, and moderately deep basin. Stamens, marginal; tube, deep conical. Stalk, slender, half an inch long, inserted in a deep cavity, which is lined with russet. Flesh, yellowish white, firm, very juicy, rich, and sugary, and with a fine aromatic flavour. Cells, obovate; axile.

A most delicious dessert apple of the very first quality; "small, but handsome and rich." It is in use from January till May.

The tree is a free and excellent grower, and a great bearer.

UPRIGHT FRENCH.—Fruit, small, two inches wide, and two inches high; roundish oval or short conical. Skin, yellow on the shaded side, occasionally covered with a network of russet; on the side next the sun it is pale dull red, mottled with brighter red, and also marked with russet. Eye, very small, set quite on the surface. Segments, erect, connivent. Stamens, marginal; tube, narrow, funnel-shaped. Stalk, stout, deeply inserted. Flesh, with a greenish tinge, and a bitter-sweet flavour. Cells, obovate; axile, quite closed.

A Herefordshire cider apple.

VALE MASCAL PEARMAIN.—Fruit, below medium size, two inches broad, by two inches high; round or ovate, regularly and hand-

somely shaped. Skin, greenish yellow on the shaded side, but bright red next the sun, and covered with spots of russet. Eye, closed, with broad flat segments, and set in a round, shallow, and plaited basin. Stamens, marginal; tube, short conical. Stalk, half an inch long, inserted in a narrow and shallow cavity. Flesh, yellow, crisp, sugary, and richly flavoured. Cells, oblate; axile, slit.

A dessert apple of first-rate quality; in use from December to February.

This was raised at Vale Mascal, near Bexley, Kent.

Van Dyne. See *Woolman's Long.*

Van Mons' Reinette. See *Reinette Van Mons.*

Vaughan's Pippin. See *Kentish Pippin.*

Vaun's Pippin. See *Kentish Pippin.*

VEINY PIPPIN.—Fruit, small, two inches and a quarter broad, and an inch and three-quarters high; roundish oblate. Skin, greenish yellow, covered with veins and reticulations of russet. Eye, open, set in a round and deep basin. Stalk, short, inserted in a round and slightly russety cavity. Flesh, yellowish, tender, crisp, juicy, but wanting both sugar and acidity.

An indifferent and worthless apple; in use from December to February.

The tree is a great bearer.

Victoria. See *Holbert's Victoria.*

VINEYARD PIPPIN.—Fruit, small, two inches and a quarter wide, and one and three-quarters high; round, and somewhat depressed, even and regular in its outline. Skin, deep yellow on the shaded side, and bright red on the side next the sun, marked with lines and patches of thin russet, and strewed with russet dots. Eye, closed, with flat convergent segments, set in a shallow, angular basin. Stamens, marginal; tube, short, funnel-shaped. Stalk, half an inch long, slender, inserted in a deep, funnel-shaped cavity. Flesh, yellowish, tender, sweet, juicy, briskly and highly flavoured. Cells, round; axile.

A good dessert apple, which is in use till Christmas.

VIOLETTE.—Fruit, above medium size; roundish ovate or conical, even and regularly formed. Skin, smooth and shining, covered with a fine violet-coloured bloom, and yellow striped with red on the shaded side, but of a dark red, approaching to black, on the side exposed to the sun. Eye, closed, set in a rather deep and plaited basin. Stalk, three-quarters of an inch long, stout, and inserted in a deep cavity. Flesh, yellowish white, tinged with red under the skin, which is filled with red juice, leaving a stain on the knife with which it is cut; firm, juicy, and sugary, with a vinous and pleasant flavour.

A culinary apple of good, but not first-rate quality; in use from October to March.

Duhamel, and, following him, almost all the French pomologists, attribute the name of this apple to the perfume of violets being found in the flavour of the fruit, a peculiarity I could never detect. It is more probable that it originated from the fruit being covered with a beautiful blue-violet bloom, a characteristic which was observed by Rivinius and Moulin, who wrote in the 17th century.

WADHURST PIPPIN.—Fruit, above medium size, sometimes very large, but generally averaging three inches wide, and two inches and three-quarters high; ovate or short Pearmain-shaped, and angular on the sides. Skin, yellow tinged with green on the shaded side, and brownish red streaked with crimson on the side next the sun, and strewed with minute grey dots. Eye, closed, set in a wide, deep, and angular basin. Stamens, basal; tube, funnel-shaped. Stalk, half an inch long, stout, placed in a shallow cavity. Flesh, yellowish, crisp, juicy, and briskly flavoured. Cells, ovate; axile, slit.

A culinary apple of excellent quality; in use from October to February.

It originated at Wadhurst, in Sussex.

WALSGROVE WONDER.—Fruit, large, three inches and a half wide, and two inches and three-quarters high; roundish ovate, being wide at the base and narrowing abruptly towards the crown, obtusely angular, and bluntly ribbed about the eye. Skin, deep rich yellow on the shaded side, and with an orange-red cheek on the side next the sun, and a thin crust of cinnamon-coloured russet spread here and there over the surface. Eye, small, set in an angular and plaited basin, with connivent segments. Stamens, median; tube, conical, inclining to funnel-shape. Stalk, very short and slender, imbedded in the deep funnel-shaped cavity. Flesh, yellowish, tender, juicy, and with a pleasant sub-acid flavour. Cells, roundish or oblate; axile, wide open.

A very handsome culinary apple; in use from October to Christmas. It bears a strong resemblance to Greenup's Pippin externally, but the internal characters are so marked as to constitute them distinct varieties.

This was sent to the National Apple Congress at Chiswick in 1883 by Mr. Twinberrow, of Walsgrove, Stourport.

WALTHAM ABBEY SEEDLING.—Fruit, large; roundish, inclining to ovate, in which respect it differs from Golden Noble, which is quite round. Skin, pale yellow, assuming a deeper tinge as it attains maturity, with a faint blush of red where exposed to the sun, and strewed all over with minute russety dots, and occasionally a few patches of thin russet. Eye, large and open, with erect, somewhat divergent segments, set in a shallow and even basin. Stamens, marginal or median; tube, short conical. Stalk, short, deeply inserted, and surrounded with rough russet. Flesh, yellowish, tender, juicy, sweet, and pleasantly flavoured, and when cooked assuming a clear pale amber. Cells, obovate; axile, open.

A culinary apple of first-rate quality, requiring scarcely any sugar when cooked; in use from September to Christmas. The tree is remarkable for its very small foliage, notwithstanding which the fruit is of good size, and the tree a good bearer. I know of no apple tree which bears fruit so large and has foliage so small.

This apple was raised about the year 1810, from seed of Golden Noble, by Mr. John Barnard, of Waltham Abbey, in Essex, and was introduced by him at a meeting of the London Horticultural Society in 1821. It is quite distinct, though somewhat resembling Golden Noble, with which it is sometimes made synonymous.

WANSTALL (*Wanstall Jack; Jack-in-the-Wood*).—Fruit, medium sized, two inches and a half wide, and two inches and a quarter high; roundish, but narrowing a little towards the eye, with five prominent angles on the sides, which terminate in ridges round the apex, rendering the shape distinctly five-sided. Skin, deep golden yellow on the shaded side, but red, which is striped and mottled with darker red, on the side next the sun; marked with patches and veins of thin grey russet, and strewed all over with russety dots. Eye, half open, with broad, flat segments, set in an angular and plaited basin. Stamens, median; tube, short, funnel-shaped. Stalk, half an inch long, deeply inserted in a round cavity. Flesh, yellow, firm, crisp, juicy, rich, sugary, and highly flavoured. Cells, obovate; axile.

A dessert apple of the very first quality, equal in flavour to the Ribston Pippin, and will keep till May and June.

Originated at Green Street, near Sittingbourne, in Kent, with a tailor of the name of Wanstall, about the beginning of the present century.

WAREHAM RUSSET (*Tudball Russet*).—Fruit, medium sized, two inches and three-quarters wide, and two inches and a quarter high; roundish, obtusely angular, and terminating at the crown in four or five more or less prominent ridges. Skin, greenish yellow, becoming more yellow at maturity, with a brownish red cheek where exposed to the sun; on the shaded side it is more or less marked with dull grey russet. Eye, rather closed, with erect convergent segments, which are divergent at the points, set in a rather deep basin. Stamens, median; tube, funnel-shaped. Stalk, about half an inch long, deeply imbedded in the cavity. Flesh, firm, crisp, juicy, sweet, and with a pleasant sub-acid flavour. Cells, obovate; axile, closed or slit.

A dessert apple, in use from October till Christmas, much grown in Cheshire, and which derives its name from the village of Waverham (pronounced Wareham) in that county.

WARNER'S KING (*King Apple; David T. Fish; Killick's Apple; Nelson's Glory; Weavering Apple; Poor Man's Friend*).—Fruit, very large, four inches wide, and three inches and a half high; roundish and depressed or ovate, obtusely angular, broad at the base. Skin, grass-green, changing to uniform clear deep yellow as it ripens, strewed with russety dots and patches of pale brown russet. Eye, small and closed,

with long convergent segments, and set in a narrow, deep, and slightly angular basin. Stamens, median, or basal inclining to median; tube, conical or funnel-shaped. Stalk, about half an inch long, deeply inserted in a round, funnel-shaped cavity, which is lined with thin yellowish brown russet. Flesh, white, tender, crisp, and juicy, with a fine, brisk, and sub-acid flavour. Cells, roundish ovate; abaxile.

A culinary apple of first-rate quality; in use from November to March.

The tree is a free and vigorous grower, and a good bearer; very hardy, and not subject to disease.

The original name of this was simply King Apple, by which it was known to Forsyth and others at the end of last century. The name Warner's King was given to it by the late Mr. Rivers, of Sawbridgeworth, who some years ago received it from Mr. Warner, a small nurseryman, of Gosforth, near Leeds, as the King Apple, and by way of distinguishing it he called it Warner's King. It is a noble apple, and it is not surprising that it should have acquired so many synonymes. It was found at Weavering, in Kent, under the name of Weavering, and being grown by Mr. Killick, an orchardist at Langley, it obtained his name; while a nurseryman at Chester called it David T. Fish.

Warter's Golden Pippin. See *Golden Pippin.*

Warwickshire Pippin. See *Wyken Pippin.*

WASHINGTON.—Fruit, large, three inches wide, and the same high; conical, even, regular, and handsome. Skin, rich yellow, very much covered with broken stripes, and mottled with crimson. Eye, small, closed, with erect connivent segments, set in a plaited and rather deep basin. Stamens, basal; tube, funnel-shaped. Stalk, varying from half an inch to an inch long, slender, deeply inserted in a funnel-shaped cavity, which is lined with russet. Flesh, yellowish, tender, very juicy, sweet, richly flavoured, and with a fine perfume. Cells, elliptical; axile.

A very fine dessert apple, introduced by Mr. Rivers from America; it is in use from October till Christmas. When ripened under glass it is a delicious fruit.

Watch Apple. See *Cambusnethan Pippin.*

Waterloo. See *Red Astrachan.*

WATSON'S DUMPLING.—Fruit, large; roundish ovate and bluntly angular, especially on the side next the sun. Skin, smooth, yellowish green, and striped with dull red. Eye, large, not deeply sunk. Stamens, median; tube, conical. Stalk, short, inserted in a round and rather deep cavity. Flesh, tender, juicy, and sugary, with a pleasant sub-acid flavour. Cells, obovate; axile, open.

A culinary apple of first-rate quality; in use from October to February.

Watson's New Nonesuch. See *Whorle Pippin.*

Week Pearmain. See *Wickham's Pearmain.*

Weeks' Pippin. See *Court of Wick.*

Wellington. See *Dumelow's Seedling.*

WELFORD PARK NONESUCH.—Fruit, large and handsome, three inches and a quarter wide, and two inches and a half high; roundish and oblate, even and regular in its outline. Skin, fine lemon-yellow on the shaded side, and on the side next the sun it is quite overspread with bright crimson, which is mottled and streaked with darker crimson, the colour gradually becoming paler as it extends to the shaded side. Eye, open, with short rudimentary segments, set in a saucer-like basin. Stalk, an inch or more long, slender, and deeply inserted in a wide cavity. Flesh, white, very tender, as much so as that of an American Newtown Pippin, with an excellent flavour and fine aroma.

A fine showy apple for culinary or dessert use, during October and November.

This was raised by Mr. Charles Ross, gardener, at Welford Park, near Newbury, from Golden Harvey, fertilised, it is supposed, by Lamb Abbey Pearmain, as the fruit from which the seed was taken grew on a tree half Golden Harvey and half Lamb Abbey Pearmain. The seed was sown in 1864, and in 1865 grafts were put on a Blenheim Pippin tree, which fruited for the first time in 1871.

Weisser Somer Rambour. See *Breitling.*

Welsh Pippin. See *Marmalade Pippin.*

WEST GRINSTEAD PIPPIN.—Fruit, medium sized, two inches and three-quarters broad, by two inches and a half high; roundish, and slightly ribbed about the eye. Skin, light green, striped and mottled with light red on the side next the sun, and strewed all over with greyish white dots on the exposed, and brown dots on the shaded side. Eye, open, set in a plaited basin. Stalk, a quarter of an inch long, inserted in a shallow cavity. Flesh, greenish white, soft, tender, juicy, and briskly acid.

A good second-rate apple for the dessert; in use from November to April, and keeps well without shrivelling.

A Sussex apple, raised at West Grinstead, in the western division of that county.

Westmoreland Longstart. See *Longstart.*

WHEELER'S EXTREME.—Fruit, small, nearly two inches wide, and one inch and a quarter high; oblate, much resembling the Api in shape. Skin, pale greenish yellow, considerably marked with russet, particularly round the eye, and covered with fine clear red, which is mottled with deeper red, on the side next the sun. Eye, small, and closed, set in a shallow basin. Stalk, very short, inserted in a small shallow cavity. Flesh, yellowish white, crisp, tender, sweet, and delicately perfumed.

A pretty little dessert apple, but not of first-rate quality; it is in use from November to February.

This was raised by James Wheeler, nurseryman, of Gloucester. The original tree is still existing in the nursery of his great-grandson. The late Mr. J. Cheslin Wheeler informed me that the name of "Extreme" is supposed to have been applied to this variety, from the circumstance of producing its fruit on the extremities of the last year's shoots.

WHEELER'S RUSSET.—Fruit, medium sized, two inches and three-quarters broad, and two inches and a quarter high; roundish ovate, and somewhat irregular in its outline. Skin, entirely covered with pale yellowish grey russet, with reddish brown where exposed to the sun, strewed with russety freckles. Eye, small and closed, with short segments, set in a narrow and plaited basin. Stamens, median; tube, funnel-shaped. Stalk, from half an inch to an inch long, slender, inserted in a round, narrow, and deep cavity. Flesh, greenish white, firm, juicy, brisk, and sugary, with a rich, vinous, and aromatic flavour. Cells, ovate; axile, closed.

A valuable and highly flavoured dessert apple of the first quality; it is in use from November to April; and as Mr. Lindley says, when ripened and begins to shrivel, it is one of the best russets of its season.

The tree is a free grower, healthy, and hardy, but does not attain above the middle size. It is generally a good bearer, and succeeds well in almost any soil, provided it be not too moist.

This was long supposed to have been raised by James Wheeler, the founder of the Gloucester Nursery, now in the occupation of his great-grandson. He published, in 1763, "The Botanist's and Gardener's New Dictionary," and died about the beginning of the present century, having attained over ninety years of age. I am doubtful, however, if this apple was raised by him, for I have discovered in an old day-book dated 1717, which belonged to Smith and Carpenter, of the Brompton Park Nursery, that it was cultivated there at that period, when James Wheeler must have been a mere child.

WHITE ASTRACHAN (*Transparent Apple*).—Fruit, medium sized, two inches and a half wide, and nearly the same in height; roundish ovate, or rather conical, flattened at the base, with obtuse angles on the sides, which extend and become more prominent and rib-like round the eye. Skin, smooth, pale yellow, with a few faint streaks of red next the sun, and covered with a delicate white bloom. Eye, closed, set in a narrow and plaited basin. Stamens, marginal; tube, funnel-shaped. Stalk, thick and short, inserted in a small and very shallow cavity. Flesh, pure white, semi-transparent, with somewhat gelatinous-like blotches, tender, juicy, with a pleasant and refreshing flavour. Cells, ovate; axile.

A dessert apple, but not of first-rate quality; ripe in August and the early part of September. The tree is a strong and vigorous grower, and an excellent bearer.

The Transparent Apple of Rogers, and the Muscovy Apple of Mortimer, cannot be identical with this, for they are described by both as winter apples; may they not be the *Russischer Glasapfel or Astracanischer Winterapfel* of Diel?

Respecting this apple, a correspondent in the *Gardener's Chronicle* for 1845 has the following remark: "When at Revel many years ago, I made particular inquiries as to the mode of cultivation of the Transparent Apple; I learned that the soil of the apple orchards there is almost a pure sand, but that it is customary to add to it so much stable manure, that half the bulk of ground may be said to consist of manure. The friend with whom I was staying had some of these apples at dessert; they were transparent, not in blotches, but throughout, so that held to the light the pips may be seen from every part; these apples were juicy as a peach, about the size of a large one, and of a very agreeable flavour and texture."

White Calville. See *Calville Blanche d'Hiver.*

White Codlin. See *Early Almond.*

White Codlin. See *Keswick Codlin.*

White Lily. See *Devonshire Buckland.*

White Melrose. See *Melrose.*

WHITE MUSK.—Fruit, small, two inches and a half wide, by two inches high; roundish oblate, even and regular. Skin, smooth and shining, pale straw-colour, which is a little deeper when it is more exposed. Eye, small, set in a narrow, rather deep basin, open, with divergent segments. Stamens, basal; tube, short conical. Stalk, short, in a deep cavity, which is lined with rough russet, and which extends over the base. Flesh, yellowish, very tender, juicy, and pleasantly sub-acid. Cells, closed, roundish obovate; axile.

A Herefordshire cider apple. After being gathered, its skin becomes quite unctuous, and the fruit gives off a powerful odour of ether.

WHITE NONPAREIL.—Fruit, small, two inches and a half wide, and the same high; roundish, and flattened, much resembling the old Nonpareil. Skin, greenish or yellowish green on the shaded side, and with a brownish red tinge on the side next the sun, the whole sprinkled with russet dots, and a thin coat of grey russet, especially round the eye. Eye, closed, with broad, flat, convergent segments, which are a little recurved at the tip, set in a rather deep basin, which is plaited and angular. Stamens, median; tube, funnel-shaped. Stalk, half an inch to three-quarters long, slender, straight, and inserted in a deep wide cavity. Flesh, greenish, tender, crisp, very juicy, sweet, and with a rich flavour, but not so much so as in the old Nonpareil. Cells, ovate; axile, closed.

A dessert apple; in use from December till February.

WHITE NORMAN.—Fruit, small, two inches wide, and an inch and a half high; round, with obtuse angles, which are sometimes rather prominent. Skin, perfectly white, or rather a very pale straw-colour, with only a few large russet dots distantly sprinkled over the surface; the hollow of the stalk is lined with russet, which extends a little way over the base. Eye, very small, with neat little convergent segments, set in a deep basin, which is plaited, or slightly ribbed.

Stamens, marginal; tube, deep conical or cylindrical. Stalk, long, very slender, deeply inserted. Flesh, snow-white, soft and spongy, with an astringent and sweet flavour. Cells, elliptical; axile.

A pretty little Herefordshire cider apple.

WHITE PARADISE (*Lady's Finger; Egg; Paradise Pippin*).—Fruit, medium sized, two inches and a half wide, and three inches high; oblong, broader at the base than the apex. Skin, smooth, thick, and tough, of a fine rich yellow, thinly and faintly freckled with red on the shaded side, but covered with broken streaks and dots of darker red, interspersed with dark brown russety dots, on the side exposed to the sun. Eye, open, with long, pointed, reflexed segments, set in a shallow basin. Stamens, marginal; tube, funnel-shaped. Stalk, an inch long, fleshy at the insertion, and inserted in an even, round cavity, with a swelling on one side of it. Flesh, yellowish, tender, crisp, juicy, sugary, and pleasantly flavoured.

A second-rate, but beautiful and handsome dessert apple; in perfection the beginning of October, but towards the end of the month becomes dry and mealy. Cells, obovate; abaxile.

It is, I believe, a Scotch apple, and much grown in some districts, particularly in Clydesdale, where it is known by the name of *Egg Apple*, and where the fruit lasts longer than when grown in the warmer climate of the south.

The Lady's Finger of Dittrich, vol. i. p. 505, is a flat apple of a Calville shape, and must be incorrect.

White Pippin. See *Norfolk Stone Pippin.*

WHITE ROSING.—Fruit, small, two inches and a quarter wide, and an inch and three-quarters high; roundish and somewhat flattened, angular on the side, and ribbed on the crown. Skin, smooth and unctuous, of a clear lemon-yellow colour, and with a flush of red next the sun. Eye, small, and quite closed, in a shallow and puckered basin. Stalk, very short, quite imbedded in the shallow cavity. Flesh, quite white, tender, soft, not very juicy, and slightly acid.

An early culinary apple; ripe in September. The tree is a great bearer.

A Sussex apple, much grown in the eastern division of the county, but it is not of any great merit, and is not worthy of much cultivation. In appearance it resembles Manks Codlin, but is much inferior to that excellent variety. The name has evidently arisen from the rosy cheek which it has on one side of the fruit.

White Spanish Reinette. See *Reinette Blanche d'Espagne.*

White Stone Pippin. See *Norfolk Stone Pippin.*

WHITE STYRE.—Fruit, small, two inches and a half wide, and two and a quarter high; round, obscurely ribbed. Skin, uniform lemon-colour, with patches and lines of russet over the surface, especially on the side next the sun and in the stalk cavity, the surface strewed with small russet dots. Eye, closed, with erect connivent segments, set in a

pretty deep depression. Stamens, median; tube, short, funnel-shaped. Stalk, half an inch long, slender, set in a deep russety cavity. Flesh, yellowish, soft and tender, sweet, and with a brisk flavour. Cells, open, ovate; axile.

A Herefordshire cider apple.

White Summer Calville. See *Calville Blanche d'Été.*

White Summer Pippin. See *Summer Golden Pippin.*

WHITE VIRGIN (*Scotch Virgin*).—Fruit, medium sized, two inches and three-quarters wide, and two inches high; oblate. Skin, smooth and shining, pale yellow on the shaded side, but thin orange-red streaked with deep red on the side next the sun, and strewed with dark dots and a few veins of russet. Eye, large and closed, with broad ovate segments, set in a wide, shallow, and plaited basin. Stalk, a quarter of an inch long, inserted in a narrow and shallow cavity. Flesh, white, soft, tender, juicy, and briskly acid.

An excellent culinary apple; in use from October to February.

WHITE WESTLING.—Fruit, rather below medium size, two inches and a half broad at the middle, and two inches and a half high; roundish, inclining to oval towards the eye; angular on the sides, and ribbed round the apex. Skin, yellow, tinged with green, and strewed with reddish brown dots, on the shaded side, but deep yellow, with large dark crimson spots, on the side next the sun, and covered with russet over the base. Eye, small and closed, set in a narrow and angular basin. Stalk, half an inch long, very slender, inserted in a deep, narrow, and russety cavity. Flesh, white, tender, sweet, and briskly flavoured.

An apple of hardly second-rate quality, grown about the north-eastern parts of Sussex; it is in use from October to Christmas.

WHITE WHORLE.—Fruit, small, two inches wide, and an inch and three-quarters high; round, even in outline. Skin, quite yellow, with a greenish tinge on the shaded side. Eye, open, with divergent segments, set in a very shallow basin. Stamens, median; tube, conical. Stalk, short and slender, inserted in a shallow, narrow cavity. Flesh, tender, juicy, sweet, and agreeably flavoured. Cells, obovate; axile.

A dessert apple, in use from October to Christmas, but not of high merit. It has a great resemblance to Downton Pippin.

WHITE WINE.—Fruit, about medium size, two inches and a half broad in the middle, and two inches and a half high, narrowing towards the apex; conical, slightly angular on the sides, and ribbed round the eye. Skin, greenish yellow, strewed with russety dots, on the shaded side, but deep yellow, reticulated with fine russet, and dotted with small russety specks, on the side exposed to the sun, and with a ray of fine lilac-purple on the base encircling the stalk. Eye,

open, with long acute segments, set in a deep and ribbed basin. Stalk, five-eighths of an inch long, downy, thick, and fleshy, inserted in a round cavity, which is lined with delicate russet. Flesh, white, firm, crisp, and pleasantly acid.

A culinary apple much grown in the Tweedside orchards, where it is known by the name of the *Wine Apple;* it is in use from October to Christmas.

White Winter Calville. See *Calville Blanche d'Hiver.*

WHITING PIPPIN.—Fruit, small, two inches and a half wide, and two inches high; roundish oblate, obtusely angular. Skin, yellow, with an orange tinge on the side exposed to the sun, and the whole surface strewed with rather bold russet dots. Eye, small, with erect, convergent segments, set in a pretty deep basin, which is sometimes angular, and sometimes quite round and smooth. Stamens, marginal; tube, short conical. Stalk, short and stout, quite within the cavity. Flesh, yellowish, firm, crisp, and juicy, with an agreeable flavour. Cells, obovate; axile, slit.

A Worcestershire apple, much grown in the districts of South Shropshire and Worcestershire; it is in use up till January.

WHITMORE PIPPIN.—Fruit, below medium size, two inches and a quarter wide at the base, and the same in height, but narrowing towards the apex; conical, and obtusely angled on the sides. Skin, pale greenish yellow in the shade, but with a beautiful red cheek next the sun, and very sparingly strewed with a few minute dots. Eye, closed, set in a narrow and shallow basin. Stalk, about half an inch long, inserted in a wide, round, and even cavity. Flesh, white, tinged with green, tender, juicy, sub-acid, and slightly sweet.

A dessert apple of second-rate quality; in use from November to April.

WHORLE PIPPIN (*Summer Thorle; Watson's New Nonesuch; Thorle Pippin; Lady Derby*).—Fruit, below medium size, two inches and a quarter wide at the middle, and an inch and three-quarters high; oblate, handsome, and regularly formed. Skin, smooth, shining, and glossy, almost entirely covered with fine bright crimson, which is marked with broken streaks of darker crimson, but on any portion which is shaded it is of a fine clear yellow, a little streaked with pale crimson. Eye, scarcely at all depressed, large, half open, with broad, flat segments, which frequently appear as if rent from each other by an over-swelling of the fruit, and set in a very shallow basin, which is often very russety, and deeply and coarsely cracked. Stalk, a quarter of an inch long, inserted in a wide cavity. Flesh, yellowish white, firm, crisp, and very juicy, with a brisk, refreshing, and pleasant flavour.

A beautiful little summer dessert apple of first-rate quality; ripe in

August. In the south it is but little known, but in Scotland it is to be met with in almost every garden and orchard.

In all probability the word Thorle, which is its common appellation in Scotland, is a corruption of Whorle, which is no doubt the correct name of this apple. The name is supposed to be derived from its resemblance to the *whorle*, which was the propelling power, or rather impetus, of the spindle, when the distaff and spindle were so much in use.

WICKHAM'S PEARMAIN (*Week Pearmain*).—Fruit, small, two inches wide, and about two inches high; Pearmain-shaped, and quite flat at the base. Skin, yellow, tinged and dotted with red, on the shaded side, but bright red on the side next the sun, and marked with patches and specks of russet round the eye. Eye, large and open, with long acuminate segments, reflexed, and set in a round, even, and plaited basin. Stalk, half an inch long, fleshy, inserted without any depression. Flesh, greenish yellow, tender, crisp, juicy, sugary, and highly flavoured.

An excellent dessert apple; in use from October to December. It was raised by a Mr. Wickham, of Week, near Winchester. In the catalogue of the London Horticultural Society it is called "Wick Pearmain," but as the name I have adopted is that by which it is best known in Hampshire, I prefer retaining it.

WILDING BITTER-SWEET.—Fruit, small, two inches and a quarter wide, and the same high; ovate, ribbed, and with prominent ridges round the eye. Skin, pale yellow, tinged with green and strewed with russet dots, which have sometimes a greenish tinge. Eye, small and closed, with connivent segments, set in a narrow ribbed basin. Stamens, median; tube, short conical. Stalk, short and slender, obliquely inserted by the side of a prominent lip in a narrow shallow cavity. Flesh, white, tender, with the flavour which is known as bitter-sweet. Cells, long, obovate; abaxile.

An esteemed cider apple, used for mixing with others in Herefordshire. It has a strong resemblance to a small specimen of Keswick Codlin.

Williams' Early. See *Williams' Favourite.*

WILLIAMS' FAVOURITE (*Williams' Early; Williams' Red*).—Fruit medium sized, two inches and a half wide, and two inches and a quarter high; conical. Skin, entirely covered with crimson, marked with broken bands of greenish yellow. Eye, small and closed, set in a wide shallow basin. Stalk, an inch long, curved, and obliquely inserted in a wide shallow depression. Flesh, white with a greenish tinge, remarkably tender, not very juicy, and with a fine balsamic aroma.

A very handsome early cooking apple of American origin; ripe in the beginning of August. This would be an excellent market apple.

Williams' Red. See *Williams' Favourite.*

Winter Belle Bonne. See *Belle Bonne.*

Winter Broading. See *Broad-end*.

WINTER CODLIN.—Fruit, very large, three inches and an eighth wide at the middle, and three inches and a half high; conical, generally five-sided, with prominent ribs on the sides, which extend to the apex, forming considerable ridges round the eye. Skin, smooth, yellowish green, and marked with dark dots. Eye, large and open, set in a deep and very angular basin. Stamens, basal; tube, large, wide, funnel-shaped. Stalk, half an inch long, inserted in a deep, smooth, and angular cavity. Flesh, greenish white, tender, juicy, sweet, and sub-acid. Cells, elliptical; abaxile.

A fine old culinary apple of first-rate quality; in use from September to February. It has a good deal of resemblance to Catshead.

The tree is a strong, vigorous, and healthy grower, and an excellent bearer.

WINTER COLMAN (*Black Jack; Norfolk Colman; Norfolk Storing*).—Fruit, above medium size, three inches wide, and two inches and a quarter high; roundish and flattened, obtusely angular on the side, and ribbed at the crown. Skin, yellowish green, with a tinge of dull red, on the shaded side, but deep dull mahogany brown on the side next the sun, which becomes clearer and more red as it attains maturity. Eye, with broad, erect, convergent segments, set in a rather shallow and plaited basin. Stamens, median, inclining to basal; tube, conical. Stalk, short, thick, and deeply inserted. Flesh, firm, crisp, and briskly acid. Cells, round; axile, closed.

A culinary apple of first-rate quality; in use from November to April.

The tree is a very strong and vigorous grower, so much so, that in its young state it is not a great bearer, but when grafted on the paradise stock it produces abundantly.

WINTER GREENING (*Claremont Pippin; French Crab; Easter Pippin; Ironstone Pippin; John Apple; Young's Long Keeping; Robin; Yorkshire Robin*).—Fruit, medium sized, two inches and three-quarters wide, and two inches and a quarter high; roundish, widest at the middle, and narrowing towards the crown, round which are a few small ridges. Skin, smooth and shining, of a dark lively green, strewed with minute russety dots, and with a blush of dull red where exposed to the sun. Eye, small and closed, set in a shallow and plaited basin. Stamens, median; tube, short, funnel-shaped. Stalk, half an inch long, inserted in a round cavity, which is lined with russet. Flesh, greenish, very close in texture, brittle and juicy, with a very sharp and pleasant acid. Cells, obovate; axile, slit.

A culinary apple of first-rate quality, which comes into use in November, and has been known to last under favourable circumstances for two years. Dry sand is a good article to preserve it in.

The tree is very hardy, a free and good grower, and an abundant bearer.

I have not adopted here the nomenclature of the Horticultural Society's Catalogue, for two reasons. First, because Winter Greening is the previous name, and, so far as I can find, the original one. It is also very applicable, and not subject to the same objection which Mr. Lindley has to French Crab. Second, because there is already in the Horticultural Society's Catalogue the "White Easter"—the "Paasch Appel" of Knoop—and the two names being so similar may tend to confusion, a result of already too frequent occurrence, and most desirable to be avoided. The name Winter Greening is also more descriptive.

WINTER HAWTHORNDEN.—Fruit, large, from three inches and a half to four inches wide, and two and three-quarters to three inches high; roundish ovate, flattened, and bluntly angular. Skin, deep yellow with a greenish tinge, but when quite ripe rich yellow on the shaded side, and with a thin bright red cheek, which is somewhat streaked with crimson, on the side next the sun, thinly strewed with large russet dots. Eye, small and half open, with short, slightly divergent segments, set in a rather deep basin, with rather knobbed plaits. Stamens, median; tube, varying between deep funnel-shape and deep conical. Stalk, very short, deeply inserted in the wide irregular cavity. Flesh, with a yellowish tinge, firm, crisp, and juicy, with a pleasant mild acidity. Cells, elliptical; abaxile.

A large and very handsome cooking apple; in use from November till after Christmas.

This is a very distinct apple from the New Hawthornden introduced by Mr. Rivers in 1847, and is much superior to it, being of greater weight and of much firmer texture. I received it from Mr. George Paul, of the Nurseries, Cheshunt. See *New Hawthorden.*

WINTER LADING.—Fruit, medium sized, two inches and three-quarters wide at the middle, and two inches and a half high; roundish, and narrowing towards the crown, irregularly formed, sometimes with one prominent angle on one side. Skin, bright green, marked with patches and dots of thin russet. Eye, closed, set in an angular basin. Stalk, three-quarters of an inch long, curved, inserted in a deep, round cavity. Flesh, greenish white, juicy, sweet, very tender and delicate, with a pleasant acid.

An excellent sauce apple; in use from October to Christmas.

It is grown in the north-eastern parts of Sussex, about Heathfield.

WINTER MAJETIN.—Fruit, medium sized; roundish ovate, with ribs round the crown. Skin, smooth, dark green, covered with thin dull brownish red on the side next the sun. Eye, closed, with broad erect segments, set in a narrow basin, which is much furrowed and plaited. Stamens, marginal; tube, funnel-shaped. Stalk, three-quarters of an inch long, slender, inserted in a deep and narrow cavity, which is lined with russet. Flesh, greenish white, firm, crisp, brisk, and pleasantly flavoured. Cells, obovate; axile.

A first-rate culinary apple, bearing a considerable resemblance to the London Pippin, but does not change to yellow colour by keeping

as that variety does; it is in use from January to May. The tree is an abundant bearer.

This variety is, strictly speaking, a Norfolk apple, where it is much grown for the local markets. It was first made public by Mr. George Lindley, who introduced it to the notice of the London Horticultural Society. In the "Guide to the Orchard," it is stated that the Aphis lanigera, or "Mealy Bug," so destructive to most of our old orchard trees, seems to be set at defiance by the Majetin "An old tree now growing in a garden belonging to Mr. William Youngman, of Norwich, which had been grafted about three feet high in the stem, has been for many years attacked by this insect below the grafted part, but never above it, the limbs and branches being to this day perfectly free, although all the other trees in the same garden have been infested more or less with it."

WINTER MARIGOLD.—Fruit, small, two inches and a quarter wide, and two inches high; roundish ovate, bluntly angular. Skin, lemon-yellow, with broken streaks of bright crimson all over the surface. Eye, small and closed, with connivent segments, set in a shallow basin. Stamens, median; tube, conical. Stalk, a quarter of an inch long, inserted in a deep cavity. Flesh, yellowish, crisp, juicy, sweet, and pleasantly flavoured. Cells, open, oblate or obovate; axile.

A dessert apple; in use up till Christmas, when it shrivels. It is not of high merit.

WINTER PEACH.—Fruit, medium sized, three inches wide, and two inches and a half high; oblate, with very prominent ribs, like the White Calville, and these extend to the crown, where they form prominent ridges. Skin, smooth and shining, rich cream-colour. Eye, open, with broad segments, which are divergent, set in a deep angular basin. Stamens, median; tube, conical. Stalk, very short, deeply imbedded in the cavity. Flesh, very tender and juicy, with a fine acidity, as tender as that of the White Calville. Cells, closed, obovate; axile.

A valuable cooking apple, which keeps till April. I received it from Messrs. Richard Smith & Co., of Worcester.

WINTER PEARMAIN (*Sussex Scarlet Pearmain; Duck's Bill*).—Fruit, medium sized, two inches and three-quarters wide at the base, and the same high; conical, somewhat five-sided towards the crown, where it is considerably ribbed. Skin, smooth and shining, at first greenish yellow, with faint streaks of dull red on the shaded side, and entirely covered with deep red on the side next sun; but it changes by keeping to deep yellow, streaked with flesh-colour on the shaded side, and a beautiful clear deep red or crimson on the side next the sun; strewed all over with small russet dots. Eye, large, generally open, but sometimes closed, with short convergent segments, set in a pretty deep and prominently plaited basin. Stamens, median; tube, conical or funnel-shaped. Stalk, very short, not exceeding a quarter of an inch long, inserted in a deep, funnel-shaped cavity, which is lined with russet. Flesh, yellowish, firm, crisp, juicy, and sweet, with a brisk and very pleasant flavour. Cells, ovate; axile.

A very valuable and beautiful apple, suitable either for dessert or culinary use from December to the end of April. The tree attains about the middle size, is very hardy, and an excellent bearer.

This is a well-known Sussex variety, under the name of Duck's Bill, and is much grown upon the Weald. It is the *Winter Pearmain* and *Winter Quoining* of the London markets, and it is also grown in the Kentish orchards under these names.

WINTER PIPPIN.—Fruit, small, two inches and a quarter wide, and two inches high; roundish, depressed at the crown, obtusely ribbed, with ridges round the eye. Skin, bright red on the side exposed to the sun, and yellow, with a few pale broken streaks of red, on the shaded side; the surface dotted with russet. Eye, small and quite closed, set in an angular basin. Stamens, median; tube, small conical. Stalk, slender, about half an inch long, nearly imbedded in the russety cavity. Flesh, yellowish, firm, crisp, and agreeably flavoured. Cells, roundish obovate; axile, open.

This is at the present time considered one of the best six Gloucestershire cider apples.

WINTER POMEROY.—Fruit, medium sized, three inches wide, and two inches and a half high; roundish or roundish ovate; distinctly five-sided, especially towards the apex, forming ridges, and rather flat at the base. Skin, smooth, deep yellow on the shaded side, strewed with bold russet dots, and with a bright red cheek on the side next the sun. Eye, open, with erect, convergent, and somewhat divergent segments, set in a moderately deep basin. Stamens, median; tube, short, funnel-shaped. Stalk, long and very slender, inserted in a deep narrow cavity, surrounded with a patch of pale brown russet. Flesh, yellowish, firm, crisp, and pleasantly sub-acid. Cells, elliptical; axile, open.

A useful cooking apple; in season from December till January.

WINTER QUOINING (*Winter Queening*).—Fruit, medium sized, two inches and quarter wide, and rather more than two inches and a half high; conical, distinctly five-sided, with five acute angles, extending the whole length of the fruit, and terminating at the crown in five equal and prominent crowns. Skin, pale green, almost entirely covered with red, which is striped and mottled with deeper red, and marked on the shaded side with a thin coat of russet. Eye, small and closed, with long pointed segments, set in a narrow and angular cavity. Stamens, median; tube, conical, inclining to funnel-shape. Stalk, short, or about half an inch long, and slender, deeply inserted in a narrow and angular cavity. Flesh, greenish yellow, tender, soft, not very juicy, sugary, rich, and perfumed. Cells, obovate; abaxile.

A good old English apple, suitable either for the dessert or culinary purposes; it is in use from November to May.

The Winter Quoining is a very old English apple. See *Queening*.

Winter Queening. See *Winter Pearmain* and *Winter Quoining*.

Winter Red-streak. See *Cambusnethan Pippin*.

WINTER RUSSET.—Fruit, about medium size, two inches and a quarter wide, and two inches high; roundish and flattened; the sides are angular, and the crown is ribbed. Skin, entirely covered with brown russet, which is thick but not rough, and in some specimens there is a tinge of orange ground colour, and in others there is a patch of smooth, shining, dark crimson. Eye, closed, with broad green leaf-like segments, set in a moderately deep and rather angular basin. Stalk, from a quarter to half an inch long, woody and slender, inserted in an open and moderately deep cavity. Flesh, greenish white, very firm and crisp, but not juicy, with a brisk, somewhat sweet, and agreeably perfumed flavour.

An excellent kitchen apple, which bakes well, and makes good sauce; in use from Christmas till the end of February, and does not shrivel like most of the russets.

I received this from Mr. G. S. Wintle, of Gloucester, and it is generally met with in the orchards of that neighbourhood.

WINTER STRAWBERRY.—Fruit, medium sized; roundish, inclining to conical, with obtuse angles; knobbed round the crown. Skin, yellow, striped with broken streaks of red. Eye, closed, surrounded with plaits in a shallow basin. Stamens, marginal; tube, conical or funnel-shaped. Stalk, half an inch to an inch long, inserted in a shallow cavity. Flesh, yellowish, crisp, juicy, briskly acid, and with a pleasant aroma. Cells, obovate; axile.

A culinary apple; in use from December to March.

WINTER WHORLE.—Fruit, small, two inches and a half wide, and an inch and three-quarters high; oblate, undulating round the crown. Skin, yellowish green in the shade, and orange striped with broken streaks of crimson next the sun; russety all over the base and in the basin of the eye. Eye, closed, with flat convergent segments, set in a round plaited basin. Stamens, median; tube, funnel-shaped. Stalk, over half an inch long, straight, inserted in a rather shallow, wide cavity. Flesh, yellowish, tender, juicy, sweet, and of good flavour. Cells, open, ovate, pointed; axile.

An excellent late-keeping dessert apple, adapted for the North of Scotland; it keeps in good condition till March.

It was sent to me by my excellent friend Dr. J. Mackenzie, of Eileanach, Inverness.

WITHINGTON FILLBASKET.—Fruit, very large, four inches wide, by three and a quarter high; roundish and depressed, prominently and obtusely angular on the side and ribbed at the crown. Skin, uniformly green or yellowish green, and occasionally with the faintest tinge of dull red where fully exposed to the sun, and thickly strewed with minute russet dots. Eye, quite closed, with convergent segments, and set in a deep angular and plaited basin. Stamens, basal; tube, short, funnel-shaped. Stalk, very short and stout, im-

bedded in the cavity. Flesh, firm, crisp, and pleasantly acid. Cells, obovate; axile. Core, very small for the size of the fruit.

A large and very handsome culinary apple; in use during September and October.

Wollaton Pippin. See *Court Pendû Plat.*

WOODCOCK.—Fruit, medium sized; of an oval shape, tapering a little towards the crown, which is narrow. Skin, entirely covered with bright red, which is very dark on the side next the sun, but on the shaded side it is thin red and yellow streaked with red. Eye, closed, with rather long segments, set in a moderately deep basin, and surrounded with fine knobs. Stamens, rather basal; tube, short, conical. Stalk, a quarter to half an inch long, inserted obliquely, with a large swelling at its base on one side, which is said by its appearance to give the name to the fruit. Flesh, yellowish, sometimes stained with red under the skin, tender, juicy, and acid. Cells, obovate; axile, slit.

A Herefordshire cider apple.

Specific gravity of the juice, 1073.

This is one of the oldest cider apples, and is highly commended by the writers of the seventeenth century; but according to Mr. Knight it has long ceased to deserve the attention of the planter. It is said that the name of this apple is derived from an imagined resemblance in the form of the fruit and fruit-stalk, in some instances, to the head and beak of a woodcock; but Mr. Knight thinks it probable that it was raised by a person of that name.

Woodcock. See *Green Woodcock.*

WOODLEY'S FAVOURITE.—Fruit, medium sized, three inches wide, and two inches and a quarter high; roundish and rather flattened at the crown, bluntly angular. Skin, rather greasy when handled, deep yellow, and with a faint blush of crimson where exposed to the sun. Eye, rather large, with broad, flat segments, set in a wide and plaited basin. Stamens, marginal; tube, funnel-shaped. Stalk, half an inch to three-quarters long, set in a wide and rather deep cavity. Flesh, yellowish, tender, juicy, and with a pleasant mild acidity. Cells, ovate; abaxile.

An excellent cooking apple; in use from October to Christmas. It is a fine heavy apple. Sent me by Messrs. Wood & Ingram, of Huntingdon.

Woodpecker. See *Baldwin.*

Wood's Huntingdon. See *Court of Wick.*

Woodstock Pippin. See *Blenheim Pippin.*

WOOLMAN'S LONG (*Ortley; Van Dyne*).—Fruit, medium sized;

oblong. Skin, clear deep yellow on the shaded side, but bright scarlet on the side next the sun, sprinkled with imbedded pearly specks and russety dots. Eye, large, set in a moderately deep and plaited basin. Stalk, slender, inserted in a rather deep and even cavity. Flesh, yellowish, crisp, brittle, juicy, with a rich, brisk, and perfumed flavour.

An excellent apple of first-rate quality, suitable either for culinary or dessert use; it is in season from December to April.

This is an American apple, and originated in the State of New Jersey, U.S.

WORCESTER PEARMAIN.—Fruit, medium sized, two inches and three-quarters wide, and the same in height; conical, even and very slightly angular towards the crown, where it is narrow. Skin, very smooth, and completely covered with a brilliant red, dotted with fawn-coloured freckles; here and there in some of the specimens the yellow ground shows faintly through the red; from the stalk cavity issue branches of russet, which extend over the base. Eye, small, closed, with long, connivent segments forming a cone set on the apex of the fruit, with a few prominent plaits round it. Stamens, marginal; tube, long, funnel-shaped. Stalk, from a quarter to three-quarters of an inch long, deeply inserted in an even cavity. Flesh, very tender, crisp, very juicy, sweet, and sprightly, with a pleasant flavour. Cells, obovate; axile, slit.

A handsome early kitchen or dessert apple, ripe in August and September. The tree is a free bearer, and from the great beauty of the fruit is a favourite in the markets.

Messrs. Richard Smith & Co., of Worcester, sent me this in 1873. It is a seedling from Devonshire Quarrenden.

WORMSLEY PIPPIN (*Knight's Codlin*).—Fruit, large, three inches and a half broad in the middle, and three inches high; ovate, widest at the middle, and narrowing both towards the base and the apex, with obtuse angles on the sides, which terminate at the crown in several prominent ridges. Skin, smooth, deep clear yellow, with a rich golden or orange tinge on the side next the sun, and covered with numerous dark spots. Eye, large and open, with long acuminate segments, placed in a deep, furrowed, and angular basin. Stamens, median; tube, conical. Stalk, short, inserted in a deep and round cavity, which is thickly lined with russet. Flesh, yellow, tender, crisp, rich, sugary, brisk, and aromatic. Cells, roundish ovate; axile.

A most valuable apple, either for the dessert or culinary purposes; it is in season during September and October.

This admirable apple was raised by T. A. Knight, Esq., and first brought into notice in 1811. It is named from Wormsley Grange, in Herefordshire, where Mr. Knight was born, August 12th, 1759. As a culinary apple it is not to be surpassed; and even in the dessert, when well ripened, Mr. Knight considered it closely resembled the Newtown Pippin. The tree is hardy, healthy, a free and abundant bearer. It has been found to succeed in every latitude of these kingdoms. Even in Rosshire, the late Sir G. S. McKenzie found it to succeed well as an espalier. It ought to be cultivated in every garden, however small.

Wygers. See *Golden Reinette.*

WYKEN PIPPIN (*Warwickshire Pippin; Arley; Girkin Pippin*).—Fruit, below medium size, two inches and a half broad, and two inches high; oblate, even and handsomely shaped. Skin, smooth, pale greenish yellow in the shade, but with a dull orange blush next the sun, and sprinkled all over with russety dots and patches of delicate russet, particularly on the base. Eye, large and open, set in a wide, shallow, and plaited basin. Stamens, median; tube, conical. Stalk, very short, imbedded in a shallow cavity. Flesh, yellow, tinged with green, tender, very juicy, sweet, and richly flavoured. Cells, obovate; axile, closed.

A valuable and delicious dessert apple of first-rate quality; in use from December to April. The tree is a healthy and good grower, and an excellent bearer.

This variety is said to have originated from seed saved from an apple which Lord Craven had eaten while on his travels from France to Holland, and which was planted at Wyken, about two miles from Coventry. According to Mr. Lindley, the original tree, then very old, was in existence in 1827, and presented the appearance of an old trunk, with a strong sucker growing from its roots.

Wyker Pippin. See *Golden Reinette.*

YELLOW ELIOT.—Fruit, of a good size, rather more flat than long, having a few obtuse angles terminating in the crown. Eye, small, with short diverging segment of the calyx. Stalk, short. Skin, pale yellow, slightly shaded with orange on the sunny side.

Specific gravity of the juice, 1076.

The cider of this apple in a new state is harsh and astringent, but grows soft and mellow with age, and was much esteemed by the writers of the seventeenth century.

Yellow Harvest. See *Early Harvest.*

YELLOW INGESTRIE.—Fruit, small, an inch and three-quarters wide, and an inch and five-eighths high; of a handsome cylindrical shape, flattened at both ends. Skin, smooth, of a fine clear yellow, tinged with a deeper yellow on the side next the sun, and marked with small pinky spots. Eye, small, and partially closed, set almost even with the surface, but sometimes in a wide and shallow basin. Stamens, median; tube, funnel-shaped. Stalk, from half an inch to three-quarters long, set in a rather shallow and smooth cavity. Flesh, yellow, firm, crisp, and delicate, with a profusion of brisk and highly flavoured vinous juice. Cells, closed, ovate; axile.

A beautiful and delightful little dessert apple of first-rate quality, bearing a considerable resemblance to the Golden Pippin; it is in use during September and October.

The tree is large, spreading, and an excellent bearer.

This, and the Red Ingestrie, were raised by T. A. Knight, Esq. See *Red Ingestrie.*

YELLOW NEWTOWN PIPPIN (*Large Yellow Newtown Pippin*).—Fruit, large, three inches and a half wide, and two inches and three-quarters high; roundish, irregular in its outline, and prominently angled on the sides. Skin, of a uniform deep straw colour, which is rather deeper and richer on the side next the sun than on the other, and thinly covered with delicate net work of fine grey russet, interspersed with several large dark spots. Eye, large and closed, with long linear segments, set in a wide and irregular basin, from which issue several deep russety furrows. Stalk, short, deeply inserted in an uneven and angular cavity, which is partially lined with russet. Flesh, yellowish, crisp, juicy, and slightly sub-acid, but with an agreeable flavour.

A first-rate dessert apple; in use from December to March, and ripens better in this climate than the Newtown Pippin.

YELLOW STYRE.—Fruit, small, two inches and a quarter wide, and the same high; roundish ovate, and sometimes round, regular in its outline. Skin, lemon-yellow, very much striped with broken streaks of crimson on the side next the sun, but only a few paler on the shaded side. Eye, set in a rather wide and plaited basin, with erect, connivent segments. Stamens, median; tube, funnel-shaped. Stalk, curved, a quarter to half an inch long, inserted in a rather deep, narrow cavity. Flesh, yellow, soft, and tender, with a sweet and brisk juice. Cells, elliptical; axile, open.

A very old and now very scarce Herefordshire cider apple, of great merit.

YORKSHIRE GREENING (*Coates's; Yorkshire Goose Sauce*).—Fruit, large, three inches and a half wide, and two inches and a half high; oblate, and slightly angular on the sides. Skin, very dark green, but where exposed to the sun tinged with dull red, which is striped with broken stripes of deeper red, very much speckled all over with rather bold grey russet specks, and over the base with traces of greyish brown russet. Eye, closed, with incurved convergent segments, set in a shallow, irregular, and plaited basin. Stamens, median; tube, conical. Stalk, short, stout, and fleshy, covered with grey down, inserted in a wide and rather shallow cavity. Flesh, greenish white, firm, crisp, and very juicy, with a brisk but pleasant acidity. Cells, obovate; abaxile.

A first-rate culinary apple; in use from October to January.

Yorkshire Robin. See *Winter Greening*.

Young's Long Keeping. See *Winter Greening*.

LISTS OF SELECT APPLES,

ADAPTED TO VARIOUS LATITUDES OF GREAT BRITAIN.

I.—SOUTHERN DISTRICTS OF ENGLAND,

AND NOT EXTENDING FURTHER NORTH THAN THE RIVER TRENT.

1. Summer Apples.

Dessert.

Benoni
Devonshire Quarrenden
Early Harvest
Early Julyan
Irish Peach
Joaneting
Kerry Pippin
Margaret
Mr. Gladstone
Sack and Sugar
Summer Golden Pippin

Kitchen.

Carlisle Codlin
Duchess of Oldenburg
Keswick Codlin
Lord Suffield
Manks Codlin
Stirling Castle
Springrove Codlin

2. Autumn Apples.

Dessert.

Adams's Pearmain
American Mother Apple
Borsdörfer
Blenheim Pippin
Coe's Golden Drop
Cornish Aromatic
Court of Wick
Cox's Orange Pippin
Downton Pippin
Early Nonpareil
Fearn's Pippin
Franklin's Golden Pippin
Golden Pippin
Golden Reinette
Golden Winter Pearmain
Lucombe's Pine
Margil
Melon Apple
Nanny
Pine Apple Russet
Pine Golden Pippin
Pitmaston Golden Pippin
Pitmaston Pine Apple
Pomeroy
Ribston Pippin
Sykehouse Russet
Red Ingestrie
Reinette Van Mons
Yellow Ingestrie

Kitchen.

Bedfordshire Foundling
Breitling
Cellini
Cox's Pomona
Ecklinville
Emperor Alexander
Flower of Kent
Forge
Gloria Mundi
Golden Noble
Greenup's Pippin
Harvey Apple
Hawthornden
Hoary Morning
Kentish Fill Basket
Lemon Pippin
Loddington
Lord Derby
Mère de Ménage
Nelson Codlin
Nonesuch
Stirling Castle
Tower of Glammis
Wadhurst Pippin
Waltham Abbey Seedling
Winter Quoining
Wormsley Pippin
Yorkshire Greening

3. Winter Apples.

Dessert.

Ashmead's Kernel
Barcelona Pearmain
Boston Russet
Braddick's Nonpareil
Claygate Pearmain
Cockle's Pippin
Cornish Gilliflower
Court Pendû Plat
D'Arcy Spice
Downton Nonpareil
Dredge's Fame
Duke of Devonshire
Dutch Mignonne
Golden Harvey
Golden Russet
Hughes's Golden Pippin
Hubbard's Pearmain
Keddleston Pippin
Lamb Abbey Pearmain
Lodgemore Nonpareil
Maclean's Favourite
Mannington's Pearmain
Mela Carla

Nonpareil
Northern Spy
Ord's Apple
Pearson's Plate
Pinner Seedling
Pitmaston Golden Pippin
Pitmaston Nonpareil
Pitmaston Pine Apple
Ross Nonpareil
Russet Table Pearmain
Sam Young
Sturmer Pippin
Wyken Pippin

KITCHEN.

Alfriston
Beauty of Kent
Brabant Bellefleur
Brownlees's Russet
Dumelow's Seedling
French Crab
Gooseberry Apple
Hambledon Deux Ans
Hanwell Souring
Lane's Prince Albert
Lord Derby
Minchull Crab
Norfolk Beefing
Norfolk Colman
Norfolk Stone Pippin
Northern Greening
Reinette Blanche d'Espagne
Rhode Island Greening
Round Winter Nonesuch
Royal Pearmain
Royal Russet
Striped Beefing
Winter Majeting
Winter Pearmain

II. NORTHERN DISTRICTS OF ENGLAND,

EXTENDING FROM THE RIVER TRENT TO THE RIVER TYNE.

1. SUMMER APPLES.

DESSERT.

Devonshire Quarrenden
Early Harvest
Irish Peach
Joaneting
Kerry Pippin
Margaret
Oslin
Whorle

KITCHEN.

Carlisle Codlin
Keswick Codlin
Lord Suffield
Manks Codlin
Nonesuch
Springrove Codlin

2. AUTUMN APPLES.

DESSERT.

Borsdörfer
Downton Pippin
Early Nonpareil
Franklin's Golden Pippin
Golden Monday
Golden Winter Pearmain
Red Ingestrie
Ribston Pippin
Stamford Pippin
Summer Pearmain
Wormsley Pippin
Yellow Ingestrie

KITCHEN.

Cellini
Emperor Alexander
Gloria Mundi
Greenup's Pippin
Hawthornden
Lemon Pippin
Mère de Ménage
Nelson Codlin
Nonesuch
Tower of Glammis

3. WINTER APPLES.

DESSERT.

Adams's Pearmain
Barcelona Pearmain
Braddick's Nonpareil
Claygate Pearmain
Cockle's Pippin
Court of Wick
Court Pendû Plat
Golden Pippin
Golden Reinette
Keddleston Pippin
Margil
Nonpareil
Pitmaston Nonpareil
Royal Pearmain
Scarlet Nonpareil
Sturmer Pippin
Sykehouse Russet

KITCHEN.

Alfriston
Bedfordshire Foundling
Blenheim Pippin
Dumelow's Seedling
French Crab
Mère de Ménage
Nelson Codlin
Northern Greening
Round Winter Nonesuch
Yorkshire Greening

III. BORDER COUNTIES OF ENGLAND AND SCOTLAND,

AND THE WARM AND SHELTERED SITUATIONS IN OTHER PARTS OF SCOTLAND.

1. Summer and Autumn Apples.

Dessert.
Cellini
Devonshire Quarrenden
Edinburgh Cluster
Early Julyan
Federal Pearmain
Golden Monday
Greenup's Pippin
Grey Leadington
Irish Peach
Kerry Pippin
Margaret
Melrose
Nonesuch
Oslin
Ravelston Pippin
Red Astrachan
Red Ingestrie
Summer Pearmain
Summer Strawberry
White Paradise
Whorle
Wormsley Pippin
Yellow Ingestrie

Kitchen.
Carlisle Codlin
Dutch Codlin
Hawthornden
Keswick Codlin
Manks Codlin
Nelson Codlin
Springrove Codlin

2. Winter Apples.

*Those marked * require a wall.*

Dessert.
*Adams's Pearmain
*Barcelona Pearmain
*Braddick's Nonpareil
Court of Wick
*Downton Pippin
*Golden Pippin
*Golden Russet
*Margil
*Nonpareil
*Pearson's Plate
*Pennington's Seedling
*Ribston Pippin
*Scarlet Nonpareil
*Sturmer Pippin
Sykehouse Russet
Wyken Pippin

Kitchen.
Bedfordshire Foundling
Brabant Bellefleur
Dumelow's Seedling
Royal Russet
Rymer
Tower of Glammis
Winter Greening
Winter Pearmain
Winter Strawberry
Yorkshire Greening

IV. NORTHERN PARTS OF SCOTLAND,

AND OTHER EXPOSED SITUATIONS IN ENGLAND AND SCOTLAND.

1. Summer and Autumn Apples.

*Those marked * require a wall.*

Dessert.
Devonshire Quarrenden
Early Julyan
Irish Peach
Kerry Pippin
Nonesuch
*Ravelston Pippin
Summer Strawberry

Kitchen.
Carlisle Codlin
Hawthornden
Keswick Codlin
Manks Codlin
Melrose

2. Winter Apples.

Dessert.
*Golden Russet
Grey Leadington
*Margil
Winter Strawberry

Kitchen.
Tower of Glammis
Warner's King
Winter Greening
Yorkshire Greening

V. FOR ESPALIERS OR DWARF BUSHES.

These succeed well when grafted on the Paradise or Doucin stock; and from their small habit of growth, are well adapted for that mode of culture.

Adams's Pearmain
American Mother Apple
Ashmead's Kernel
Borovitsky
Boston Russet
Braddick's Nonpareil
Cellini
Christie's Pippin
Claygate Pearmain
Cockle's Pippin
Coe's Golden Drop
Cornish Gilliflower
Court of Wick
Court Pendû Plat
Cox's Orange Pippin
Downton Pippin
Dutch Mignonne
Early Harvest
Early Julyan
Early Nonpareil
Franklin's Golden Pippin
Golden Harvey
Golden Pippin
Golden Reinette
Golden Russet
Hawthornden
Holbert's Victoria
Hubbard's Pearmain
Hughes's Golden Pippin
Irish Peach
Isle of Wight Pippin
Joaneting
Keddleston Pippin
Kerry Pippin
Keswick Codlin
Lamb Abbey Pearmain
Lucombe's Pine
Maclean's Favourite
Manks Codlin
Mannington's Pearmain
Margaret
Margil
Melon Apple
Nanny
Nonesuch
Nonpareil
Oslin
Pearson's Plate
Pennington's Seedling
Pine Apple Russet
Pine Golden Pippin
Pinner Seedling
Pitmaston Golden Pippin
Pitmaston Nonpareil
Pitmaston Pine Apple
Red Ingestrie
Reinette Van Mons
Ronalds' Gooseberry Pippin
Ross Nonpareil
Russet Table Pearmain
Sam Young
Scarlet Nonpareil
Scarlet Pearmain
Sturmer Pippin
Summer Golden Pippin
Summer Pearmain
Sykehouse Russet
Yellow Ingestrie

VI. FOR ORCHARD PLANTING AS STANDARDS.

These are generally strong growing or productive varieties, the fruit of which being mostly of a large size or showy appearance, they are on that account well adapted for orchard planting, to supply the markets.

Alfriston
Barcelona Pearmain
Beauty of Kent
Bedfordshire Foundling
Blenheim Pippin
Brabant Bellefleur
Brownlees's Russet
Cellini
Cox's Pomona
Devonshire Quarrenden
Duchess of Oldenburg
Dumelow's Seedling
Dutch Codlin
Emperor Alexander
English Codlin
Fearn's Pippin
Flower of Kent
Forge
French Crab
Gloria Mundi
Golden Noble
Golden Winter Pearmain
Gooseberry Apple
Hambledon Deux Ans
Hanwell Souring
Harvey Apple
Hoary Morning
Hollandbury
Kentish Fill Basket
Kerry Pippin
Keswick Codlin
Lane's Prince Albert
Lemon Pippin
Lewis's Incomparable
Loddington
London Pippin
Longville's Kernel
Lord Derby
Lord Grosvenor
Manks Codlin
Margaret
Mère de Ménage
Minchull Crab
Minier's Dumpling
Nelson Codlin
Norfolk Bearer
Norfolk Beefing
Northern Greening
Reinette Blanche d'Espagne
Reinette du Canada
Rhode Island Greening
Ringer
Round Winter Nonesuch
Royal Pearmain
Royal Russet
Rymer

Small's Admirable
Stirling Castle
Striped Beefing
Toker's Incomparable
Tower of Glammis
Waltham Abbey Seedling
Winter Codlin
Winter Colman
Winter Majeting
Winter Pearmain
Winter Quoining
Wormsley Pippin
Wyken Pippin
Yorkshire Greening

THE BEST DESSERT APPLES,

ARRANGED IN THEIR ORDER OF RIPENING.

July.
Joaneting
Margaret

July and August.
Early Harvest
Sack and Sugar

August.
Irish Peach
Devonshire Quarrenden
Large Yellow Bough
Whorle Pippin

August and September.
Old King of the Pippins
Oslin
Summer Golden Pippin

September.
Alexandra

September and October.
Bowyer's Russet
Kerry Pippin
Pineapple Russet
Pomeroy of Hereford
Wormsley Pippin
Yellow Ingestrie

October.
American Mother
Nanny

October and November.
Breedon Pippin
Pine Golden Pippin
Red Ingestrie

October to December.
Broughton
Crofton Scarlet
Early Nonpareil
Franklin's Golden Pippin
Gravenstein

October to January.
American Golden Russet
Cornish Aromatic
Golden Winter Pearmain
Harvey's Wiltshire Defiance
Isle of Wight Pippin
Keeping Russet
Lucombe's Pine Apple
Maclean's Favourite
Scarlet Pearmain
Washington

October to February.
Barton's Incomparable
Brookes's
Cox's Orange Pippin
Essex Pippin
Mickleham Pearmain
Morris's Court of Wick
Morris's Russet
Osterley Pippin
Pomme Grise
Sykehouse Russet

October to March.
Court of Wick
Hormead Pearmain
Mannington's Pearmain

October to April.
Api

October to June.
Morris's Nonpareil Russet

November to January.
Borsdörfer
Downton Pippin
Ribston Pearmain

November to February.
Esopus Spitzenburgh
Loan's Pearmain
Margil
Powell's Russet
Reinette Jaune Sucrée
Ronald's Gooseberry Pippin
Ross Nonpareil
Russet Table Pearmain
Sam Young
Siely's Mignonne
Stoke Edith Pippin

November to March.
Barcelona Pearmain
Claygate Pearmain
Cobham
Keddleston Pippin
Mrs. Ward
Packhorse
Pennington's Seedling

November to April.
Braddick's Nonpareil
Forman's Crew
Golden Pippin
Golden Reinette
Hubbard's Pearmain
Reinette Franche
Scarlet Golden Pippin
Wheeler's Russet

November to May.
Ashmead's Kernel
Coe's Golden Drop
D'Arcy Spice
Reinette Grise

December and January.
Padley's Pippin
Pitmaston Pine Apple

December to February.
Adams's Pearmain
Aromatic Russet
Byson Wood Russet
Caraway Russet
Christie's Pippin
Golden Nonpareil
Hughes's Golden Pippin
Hunt'sDuke of Gloucester

Melon
Pitmaston Golden Pippin
Pitmaston Nonpareil
Robinson's Pippin
Rosemary Russet

December to March.
Beachamwell
Federal Pearmain
Golden Knob
Golden Russet
Hunt's Deux Ans
Mela Carla
Pearson's Plate
Reinette de Breda
Reinette Diel
Ribston Pippin
Siegende Reinette
Taunton Golden Pippin
Yellow Newtown Pippin

December to April.
Eldon Pippin
Jonathan
Newtown Pippin
Pinner Seedling
Reinette Carpentin
Rushock Pearmain
Screveton Golden Pippin
Shakespere
Wyken Pippin

December to May.
Cornish Gilliflower
Court Pendû Plat
Golden Harvey
Holbert's Victoria
Lord Burghley
Northern Spy
Reinette Van Mons
Reinette Verte

January to April
Boston Russet
Brickley Seedling
Calville Blanche d'Hiver
Cockle's Pippin
Farleigh Pippin
Lamb Abbey Pearmain
Scarlet Nonpareil
Twining's Pippin

January to May.
New Rock Pippin
Nonpareil
Ord's
Uellner's Gold Reinette

February to May.
Duke of Devonshire

February to June.
Lodgemore Nonpareil
Sturmer Pippin
Wanstall

THE BEST KITCHEN APPLES.

ARRANGED IN THE ORDER OF RIPENING.

August.
Early Julyan
Sugarloaf Pippin
Summer Stibbert
Williams's Favourite

August and September.
Carlisle Codlin
Cole
Duchess of Oldenburgh
English Codlin
Keswick Codlin
Lord Suffield
Red Hawthornden

August to October.
Jolly Beggar
Springrove Codlin
Stirling Castle

September and October.
Grand Duke Constantine
Nonesuch
Summer Pearmain

September to December.
Emperor Alexander
Golden Noble
Lord Grosvenor
Waltham Abbey Seedling

September to January.
Broad-eyed Pippin
Nelson Codlin
Winter Codlin

October.
Cellini
Cox's Pomona

October to December.
Fall Pippin
Greenup's Pippin
Hawthornden
Hoary Morning
Lord Derby
Moore's Seedling

October to January.
Brown Kenting
Castle Major
Catshead
Ecklinville
Flower of Kent
Galloway Pippin
Glory of the West
Gloucestershire Costard
Harvey Apple
Herefordshire Costard
Hollandbury
Kentish Pippin
Loddington
Melrose
Mère de Ménage
Rabine
Rymer
Tom Putt
Yorkshire Greening

October to February.
Beauty of Kent
Lady Henniker
Lane's Prince Albert
Lucombe's Seedling
Pile's Russet
Wadhurst Pippin
Warner's King
Watson's Dumpling

November to January.
Kentish Fill-Basket
Queen of Sauce
Small's Admirable
Toker's Incomparable
Winter Hawthornden

November to February.
Blenheim Pippin
Caroline
Fearn's Pippin
Grange's Pearmain

Tower of Glammis

November to March.
Baxter's Pearmain
Bedfordshire Foundling
Dumelow's Seedling
Holland Pippin
Hoskreiger
Minchull Crab
Round Winter Nonesuch
Royal Pearmain
Royal Russet
Royal Somerset

November to April.
Alfriston
Brabant Bellefleur
London Pippin
Northern Greening
Omar Pasha
Reinette du Canada
Rhode Island Greening
Winter Colman

November to May.
Betty Geeson
Minier's Dumpling
Striped Beefing
Winter Greening
Winter Quoining

November to July.
Norfolk Stone Pippin

December to February.
Harvey's Pippin
Mitchelson's Seedling

December to March.
Dredge's Fame
Hanwell Souring
Stamford Pippin

December to April.
Dutch Codlin
Reinette Blanche d'Espagne
Sweeny Nonpareil
Winter Pearmain

January to May.
Brownlees's Russet
Hambledon Deux Ans
Winter Majetin

January to June.
Norfolk Beefing

THE BEST CIDER APPLES.

HEREFORDSHIRE.

FURNISHED BY DR. HENRY BULL, OF HEREFORD.

Bran Rose
Cherry Norman
Cherry Pearmain
Coccagee
Cowarne Red
Cwmmy
Dymock Red
Eggleton Styre
Forest Styre
Foxwhelp
Garter
Gennet Moyle
Green Wilding
Hagloe Crab
Handsome Norman
Kingston Black
Munn's Red
Old Bromley
Pym Square
Red Norman
Red Royal
Red Splash
Red-streak
Royal Wilding
Skyrme's Kernel
South Quoining
Strawberry Norman
Tanner's Red
Wilding Bitter-sweet
White Norman
White Must
White Styre

DEVONSHIRE.

FURNISHED BY MR. R. T. VEITCH, NURSERYMAN, EXETER.

Hangdown
Tremlett's Bitter
Kingston Black
Pound Apple
Sweet Elford or Alfred
Tom Putt
Greasy
Ponsford
Red Cluster
Slack my Girdle
Soldier
Northwood

SOMERSETSHIRE.

FURNISHED BY MR. R. H. POYNTON, NURSERYMAN, TAUNTON, FROM THE MOST NOTED CIDER MAKERS.

Black Hereford—A large white apple, "good for extra prime tipple"
Chibble's Wilding—A sweet yellow apple with a long stalk, which gives much briskness to cider
Granville—A small red apple, giving a high colour
Hangdown—A small yellow apple
Kingston Black—This of itself makes a thin cider; but a few only communicate a high colour to other ciders
Large Jersey—Good, but not a great cropper
Morris's Apple—"Never blights," of medium size, high colour, and a very fair eating apple in January
Streaked or Royal Jersey—Small red
Darbin Red-streak
Lurley Bitter-sweet
Red Cluster
Sweet Reinette
Pound—Very large
Cadbury—The cider quickly turns black after drawing

APRICOTS.

SYNOPSIS OF APRICOTS.

A. KERNELS BITTER.

* *Back of the stone impervious.*

A. *Freestones.*	Royal
Alberge	St. Ambroise
Brussels	Shipley's
Large Early	White Masculine
Liabaud	
Luizet	B. *Clingstones.*
Pine Apple	Black
Red Masculine	Montgamet
Roman	Portugal

** *Back of the stone pervious.*†

Alsace	Large Red
Beaugé	Moorpark
Desfarges	Oullins Early Peach
Early Moorpark	Peach
Frogmore Early	Sardinian
Hemskerk	Viard

B. KERNELS SWEET.

A. *Freestones.*	Turkey
D'Ampuy	Provence
Angoumois	
Breda	B. *Clingstones.*
Kaisha	Orange
Musch Musch	

† The bony substance at the back of the stone is pervious by a passage through which a pin may be passed from one end to the other.

Abricotin. See *Red Masculine.*

ALBERGE.—Fruit, small and flattened, narrower at the apex than at the base, and marked on one side with a very shallow suture. Skin, often thick and rough to the feel; greenish on the shaded side, but deep yellow where exposed to the sun, and marked with reddish spots. Stalk, inserted in a deep and narrow cavity. Flesh, deep orange, adhering somewhat to the stone, firm, vinous, and perfumed with an admixture of brisk acidity. Stone, large and flat. Kernel, bitter.

This is generally used for drying and preserving. It is ripe in the end of August. The tree of this variety is the largest and most vigorous grower of all the apricots, and bears abundantly. It is raised from seed, and is used in France as a stock on which to bud other kinds; and hence there are many varieties of the Alberge, one of which has a sweet kernel, and is called *Alberge Aveline.*

Alberge de Montgamet. See *Montgamet.*

D'Alexandrie. See *Musch Musch.*

ALGIER.—The Algier Apricot is one of the earliest recorded varieties in this country. It is mentioned by Parkinson, Ray, Miller, and Forsyth, but there is no mention made of it by any other English authors except Meager, who has it in the list of varieties cultivated in the Brompton Park Nursery in 1690. What this variety was it is difficult now to determine. Mr. Thompson referred it to the Portugal, and as the meagre description we have of it by Miller and Forsyth accords very much with that variety, there is every reason to conclude that Mr. Thompson was correct. Parkinson's account of it is: "The Algier Apricocke is a smaller fruit than any of the other, and yellow, but as sweete and delicate as any of them, having a blackish stone within it little bigger than a Lacure [Black Heart] cherry-stone. This, with many other sorts, John Tradescante brought with him returning from the Algier voyage, whither he went voluntary with the Fleete that went against the Pyrates in the yeare 1620."

ALSACE.—This is a variety of the Moorpark, and is of a very large size, with a rich and juicy flavour. The tree, unlike the others of the race, is vigorous and hardy, and does not die off in branches as the Moorpark does.

Amande Aveline. See *Breda.*

D'AMPUY.—This is a form of the Breda, and, like it, has a sweet kernel. It also resembles the Alberge, from which it differs in the latter having a bitter kernel. This variety is much grown in the department of the Rhône, where it is chiefly used for compôtes.

ANGOUMOIS (*Angoumois Hatif; Anjou; Rouge; Violet*).—Small, oval, flattened at the apex, marked on one side with a shallow suture.

Skin, clear, deep yellow on the shaded side, but dark rusty brown on the side next the sun. Stalk, inserted in a deep and narrow cavity. Flesh, deep orange or reddish yellow, juicy and melting, separating from the stone; rich, sugary, and briskly flavoured, but, when highly ripened, charged with a fine aroma. Stone, broad and ovate, impervious. Kernel, sweet.

Ripe in the end of July. The tree is of very slender growth, with strong brown shining shoots.

There seems some confusion among pomologists regarding this. Diel makes it synonymous with Abricot Gros Orange, and I have met with it in some London nurseries under the name of Orange, where it caused great embarrassment by the difficulty of its propagation, for the true Orange Apricot takes freely on the stocks usually employed for apricots; this, however, as Bretonnerie says, requires to be budded on the almond. I quite agree with the author of the Luxemberg Catalogue in making Angoumcis synonymous with Violet, the Violet of Duhamel being a very similar variety, if not identical. It is evident that it is not the *Prunus dasycarpa* he refers to when describing the Violet, for, at page 142, t. 1, he mentions Abricot Noir as being grown at Trianon, the description of which is clearly that of *Prunus dasycarpa*.

Ananas. See *Breda*.

Ananas. See *Pine Apple*.

Angoumois Hatif. See *Angoumois*.

Anjou. See *Angoumois*.

Anson's. See *Moorpark*.

À TROCHETS.—An excellent variety of the Peach Apricot, which blooms much later than that variety, and consequently is a better bearer, as its blossoms escape the early spring frosts. It was raised at Angers by M. Millet, in 1840, and he named it À Trochets from the circumstance of its producing the fruit in clusters.

Aveline. See *Breda*.

BEAUGÉ.—A large variety of the Peach Apricot, ripening later than it in the middle of September.

BELLE DE TOULOUSE.—A very excellent late variety of the Peach Apricot; the latest of all.

BLACK (*Noir; Du Pape; Purple*).—Fruit, small, about the size and shape of a small Orleans plum, to which it bears some resemblance. Skin, of a purple colour on the side exposed to the sun, but reddish yellow on the shaded side, and covered with a delicate down. Flesh, reddish yellow, adhering a little to the stone, juicy but tasteless, insipid, and quite worthless to eat. Stone, small, impervious on the back. Kernel, bitter.

Ripe in the beginning of August. The tree grows from ten to fifteen feet high, and is more fitted for an ornamental than a fruit-tree.

Blanc. See *White Masculine.*

Blenheim. See *Shipley's.*

BREDA (*Amande Aveline; Aveline; Ananas; De Hollande; Haselnussmandel; Noisette*).—Fruit, below medium size or small, roundish, compressed on the sides, in some cases so much as to be of a four-sided shape; divided on one side by a deep suture, which extends from the base to the apex, where it terminates in a depression. Skin, deep orange on the shaded side, but deep dull reddish orange, dotted with brown and red dots, on the side next the sun. Stalk, deeply inserted in a narrow cavity. Flesh, deep orange, tender, juicy, rich, and highly flavoured, separating freely from the stone. Stone, small, smooth, and more round than that of any other variety, and without any pervious channel on the back. Kernel, sweet, like that of a hazel nut.

An excellent early apricot, ripe on walls from the beginning to the middle of August; but on standards, which bear well in sheltered situations, it does not ripen till September. The tree is a good grower, with pretty strong shoots.

There is a diversity of opinion among pomologists as to what is the true Breda Apricot. It is evident that the variety here described is not the Breda of Miller and other authors of the last century; nor is it that which is still grown in nurseries at the present time, for both Roman and Brussels are to be found under the name of Breda. Knoop says the Breda Apricot is large, and sometimes larger than the Bois-le-Duc, which is the largest of all apricots. It cannot, therefore, be the same as this. In the Horticultural Tour of the Committee of the Caledonian Horticultural Society it is stated, when treating of the horticulture of Breda, "The Breda Apricot is well known and highly esteemed in Scotland, both on account of its large size and fine flavour, &c." The only conclusion I can come to therefore is, that the large apricot described by Miller, and which was cultivated in the gardens of this country for Breda, was either the Brussels or Orange. The Abricot de Hollande which I now describe has long been cultivated as the true Breda.

Brown Masculine. See *Red Masculine.*

BRUSSELS.—Fruit, medium sized, rather oval, flattened on the sides, marked with a suture, which is deep at the base, but diminishes at the apex. Skin, pale yellow, dotted with white on the shaded side, but red, interspersed with dark spots, next the sun. Flesh, yellow, firm, brisk flavoured, and separating freely from the stone. Stone, small, impervious on the back. Kernel, bitter.

A good hardy variety, ripe in the middle of August, but the fruit must not be allowed to become too ripe, as it is then pasty.

The tree is a free grower and an excellent bearer. It is the best to cultivate as a standard, and in favourable situations it produces fruit of finer flavour than when grown against a wall; but then it is a fortnight later.

CANINO GROSSO.—A fine large apricot, ripening at the same time as Royal. The tree is very robust.

Common. See *Roman*.

Crotté. See *Montgamet*.

De Hollande. See *Breda*.

De Nancy. See *Peach*.

DESFARGES.—Fruit, large, somewhat oval, widest towards the apex, and narrowing a little towards the stalk, marked with a narrow and rather deep suture. Skin, covered with very fine down, sometimes almost smooth, of a deep golden yellow when ripe, mottled with reddish orange, and strewed with dark red dots. Flesh, tender, juicy, perfumed, and with a slight musky flavour, separating from the pervious stone. Kernel, bitter.

A very early apricot; ripe in the middle of July.

This was raised by M. Desfarges of St. Cyr, near Lyons, and M. Mas says it is invaluable for market.

DE SALUCE.—A large variety of the Peach Apricot.

De Syrie. See *Kaisha*.

Du Clos. See *Luizet*.

Dunmore. See *Moorpark*.

DUVAL.—A large variety, raised from the Peach Apricot, a fortnight later in ripening than its parent.

EARLY MOORPARK.—Fruit, roundish, inclining to oval, with a very deep suture on one side extending from the base to the apex. Skin, yellow, mottled and dotted with crimson on the exposed side. Flesh, in all respects resembling that of the Moorpark. Stone, oblong, with a covered channel along the back, which is pervious. Kernel, bitter.

This ripens three weeks before the Moorpark, and is a first-rate variety.

Early Orange. See *Orange*.

Early Red Masculine. See *Red Masculine*.

FROGMORE EARLY.—Fruit, small, two inches wide, and an inch and three-quarters high; roundish, and very frequently oblate, much depressed at the crown, from which issues a deep suture, extending the whole length of the fruit into the stalk cavity. Skin, pale yellow on the shaded side, and deep yellow where exposed to the sun, frequently with a blotched dark crimson cheek, which is mottled with darker crimson. Flesh, deep orange, tender, melting, very juicy, and richly flavoured. Stone, with a perforated channel. Kernel, bitter.

This excellent early apricot ripens on a wall from the 9th of July successionally till the 20th. It is three weeks earlier than Moorpark.

It was raised at the Royal Gardens, Frogmore, between the Royal and the Large Early apricots; and Mr. Jones, the Royal Gardener, sent it to me quite ripe on the 20th July, 1875.

Frühe Muscateller. See *Red Masculine*.

GLOIRE DE POURTALÈS.—This is very similar to Canino Grosso; is a bad bearer, and not worth cultivating.

GOLDEN DROP.—Fruit, small, about the size of the Orange Apricot. Skin, bright orange, with streaks of red on the exposed side. Flesh, melting and juicy, with a rich flavour somewhat resembling a pine-apple.

An excellent early apricot, ripe in the middle of July. The tree is very tender.

This was raised by Mr. Rivers of Sawbridgeworth, from Musch-Musch.

Gros d'Alexandrie. See *Large Early*.

Gros Commun. See *Roman*.

Gros Pêche. See *Peach*.

Gros Précoce. See *Large Early*.

Gros Rouge. See *Large Red*.

Grosse Frühe. See *Large Early*.

Hasselnussmandel. See *Breda*.

HEMSKERK.—Fruit, rather large, round, flattened on the sides; the suture distinct, higher on one side than the other. Skin, yellow on the shaded side, and reddish next the sun. Flesh, bright orange, tender, rich, and juicy, separating from the stem. Stone, small, pervious on the back. Kernel, bitter.

This very much resembles, and, according to some, equals, the Moorpark. It ripens in the end of July and beginning of August. The tree is hardy and an excellent bearer, closely resembling in its wood and foliage the Moorpark, of which it is a variety. It is much more hardy than that variety, and not liable to gum and die off in the same manner.

Hunt's Moorpark. See *Moorpark*.

KAISHA (*De Syrie*).—Fruit, medium sized, roundish, marked with a suture, which is deep towards the stalk, and gradually diminishes towards the apex, which is pitted. Skin, pale lemon-coloured on the shaded side, and tinged and mottled with red next the sun. Flesh,

transparent, separating freely from the stone, clear pale yellow, tender, and very juicy, sugary, and richly flavoured. Stone, small, roundish. Kernel, sweet.

An excellent early variety; ripe in the middle of August.

It was introduced from Syria by Mr. Barker, Consul at Aleppo, from whom I received grafts in 1842, and it was first brought into notice by Messrs. James Veitch & Son, of Exeter.

LARGE EARLY (*Gros Précoce; Gros d'Alexandrie; Grosse Frühe; De St. Jean; Précoce d'Esperen; Précoce d'Hongrie*).—Fruit, above the medium size, rather oblong, and flattened on the sides, considerably swollen on one side of the suture, which is deep and extends across to the opposite side of the apex, which terminates in a sharp point. Skin, pale orange on the shaded side, bright orange and spotted with red next the sun; slightly downy. Flesh, deep orange, rich, juicy, separating from the stone, which is very flat, oval, sharp at the point, and deeply channelled, but not pervious on the back. Kernel, bitter.

One of the most valuable apricots, not only on account of its excellent flavour, but for its great earliness, being ripe in the end of July and beginning of August.

LARGE RED (*Gros Rouge*).—This is a variety of the Peach Apricot, and of a deeper colour than that variety. It is large, and of a deep orange-red colour. The flesh is rich and juicy, and separates freely from the stone. Stone, pervious along the back. Kernel, bitter.

The tree is hardier than the Moorpark.

LIABAUD.—Fruit, large, oval, and inclining to oblate, being somewhat flattened; marked with a narrow, pretty deep suture. Skin, pale yellow, with a tinge of orange next the sun. Flesh, pale orange, tender, juicy, transparent, melting, richly flavoured and perfumed, separating freely from the stone, which is impervious. Kernel, bitter.

An early apricot of excellent quality; ripe nearly a month before Moorpark.

The tree is hardy and a good bearer.

Raised by M. Liabaud at Croix-Rousse, near Lyons.

LUIZET (*Du Clos*).—Fruit, large, oval, marked on one side by a distinct suture, which is higher on one side than the other. Skin, orange, covered next the sun with a crimson cheek, which is dotted with darker crimson. Flesh, deep yellow, firm, rich flavoured, and perfumed, separating freely from the stone, which is impervious. Kernel, bitter.

A fine early apricot; ripe in July.

Raised by M. Luizet, of Ecully, near Lyons.

Mâle. See *Portugal*.

MONTGAMET (*Crotté; Alberge de Montgamet*).—Fruit, of small size, oval, somewhat compressed on the sides, and marked with a shallow suture. Skin, pale yellow, with a slight tinge of red on the side next the sun. Flesh, yellowish, firm, adhering to the stone, juicy, and agreeably acid, but when well ripened it is highly perfumed. Stone, impervious, roundish. Kernel, bitter.

Ripe in the end of July, and generally used for preserving.

MOORPARK (*Anson's; Dunmore's; Hunt's Moorpark; Oldaker's Moorpark; Sudlow's Moorpark; Temple's; Walton Moorpark*).—Fruit, large, roundish, and compressed on the sides, marked with a shallow suture, which is considerably swollen on one side, giving the fruit an irregular form. Skin, pale yellow on the shaded side, and deep orange clouded with brownish red, interspersed with brown and red specks, on the side next the sun. Stalk, inserted in a wide and open cavity, deeply furrowed on one side. Flesh, deep reddish orange, very juicy, particularly rich and vinous, and separating freely from the stone, which is large, rough, and rugged, and the back of which is not channelled but covered, preserving a cavity which is filled with fibre, and through which a pin may be passed from one end to the other. Kernel, bitter.

A well-known apricot of great excellence; ripe on walls in the end of August and beginning of September.

The tree is a free grower in its early stages, producing long and strong shoots, and acquiring a luxuriance which is not conducive to the production of fruit. To counteract this should be the chief aim of the cultivator. The way to do this is to root-prune the tree about the beginning of August, by removing a portion of the soil and cutting away some of the strongest of the roots. This will check the too abundant supply of sap, diminish the excessive production of wood, regulate the development of the tree, and consequently tend to a production of fruit. A south-east aspect is the best on which to grow the Moorpark. If grown on a south wall it ripens unequally, the side next the sun being quite ripe when the other is hard.

There is a disease to which the Moorpark is liable, and which is sometimes attended with very serious consequences. It shows itself first in the leaves, which all of a sudden flag and wither away, and the branch which bears them dies. Frequently a whole limb, or the whole of one side of a tree, will exhibit this appearance in the space of a few hours. This effect arises, not as some say from the stock on which it is worked, or the soil on which it is planted, for it is met with on every description of stock and in all kinds of soil. It is not the result of a languid circulation, for trees in the full vigour of growth are as subject to it as those which are aged and going to decay; but it is because of the naturally delicate constitution of this variety, which cannot withstand uninjured this variable climate of ours. It is caused from injuries received by frost either in spring or early summer, or in winter after a wet autumn when the

wood has not been properly ripened. The frost lacerates the sap vessels of the external layers of the wood, and the circulation is limited to the inner layers. When vegetation commences, and after the leaves are fully developed on the injured branch, the demand on the powers of the branch for a supply of sap to the leaves fails, and when the sun becomes powerful and evaporation increases the supply becomes proportionately less, and for want of nourishment the leaves flag and the branch withers and dies.

I doubt very much if there is any material difference between the Moorpark and the Peach Apricot. As the Peach Apricot reproduces itself from the stone many seedlings have been raised from it, to which the raisers have given names; but these so closely resemble the original in every particular, that they are not worthy of being looked upon as distinct. I believe the Moorpark is one of these; it resembles the Peach Apricot so closely as not to be distinguishable from it; and the only character to show that they are not identical is, that the Moorpark will grow on the common plum and mussel stock, while the Peach will not, and the Moorpark does not grow on the Damas Noir, while the Peach Apricot does.

The Moorpark Apricot is said by some to have been introduced by Lord Anson from the Continent, and planted at Moorpark, near Watford, in Hertfordshire. By others its introduction is ascribed to Sir Thomas More, who, in the beginning of last century, is also said to have planted it at Moorpark; and a third account is that Sir William Temple introduced it. But by whomsoever it was raised or introduced, or at what period, it is quite certain it was very little known till late in the century. Neither Hitt nor Miller notices it in any of the editions of their works. I do not find it mentioned in any of the Brompton Park catalogues before 1784, when it is called Temple Apricot. In 1788 it is first called Moorpark. In 1784 it was cultivated to the extent of three rows, or 300 plants; but in 1797 the quantity was increased to thirty-five rows, or 3,500 plants.

MUSCH MUSCH (*d'Alexandrie*).—Fruit, small, almost round, and slightly compressed, marked with a deep suture on one side. Skin, deep orange, tinged with red on the side exposed to the sun, and pale yellow where shaded. Flesh, orange, very tender and delicate, juicy, rich, sweet, and perfumed, and so translucent as to show the appearance of the stone through it, and from which it separates freely. Stone, roundish and flattened, with a sharp ridge on the side. Kernel, sweet.

This is a very sweet apricot; ripe in the end of July. The tree is a free grower, but delicate on account of its early vegetation, which exposes it to the effects of spring frosts. It is distinguished from every other variety by its greenish fawn-coloured shoots and its small pointed leaves. It requires a warm, sheltered situation.

This variety is said by some to take its name from Musch, a town on the frontiers of Turkey; but Regnier, in the *Magazin Encyclopédique* for November, 1815, says when he was in Egypt he saw small dried apricots, which were brought by the inhabitants from the Oasis, which were called Mich-mich. These were in all probability the variety now called Musch Musch. It was known to Duhamel, but it is not described by him, as its cultivation was unsuccessful in the neighbourhood of Paris, on account of its early blooming and suffering from the spring frosts.

Musqué Hatif. See *Red Masculine*.

NEW LARGE EARLY.—Fruit, larger than Breda, about the size of Royal Apricot, oval. Skin, white, like Sardinian. Flesh, very rich, and with a sweet, honied juice.

This is the earliest of all apricots, and ripens in an orchard house about the 20th of June.

It was raised from Augoumois by Mr. Rivers, of Sawbridgeworth, and first fruited in 1873.

Noir. See *Black*.

Noisette. See *Breda*.

Oldaker's Moorpark. See *Moorpark*.

ORANGE (*Early Orange; Persian; Royal Persian; Royal George; Royal Orange*).—Fruit, above medium size, roundish, one side swelling more than the other. Skin, pale orange in the shade; deep orange, tinged with red, next the sun. Suture, well defined, deep towards the stalk. Flesh, deep orange, firm, and adhering to the stone, which is small, smooth, thick, and impervious. Kernel, sweet.

Ripe in the middle of August.

OULLINS EARLY PEACH (*Pêche Hatif d'Oullins*).—This is an early form of the Peach Apricot, of large size, most delicious flavour, and ripens three weeks earlier. The tree is a great bearer.

This was raised at Oullins, near Lyons.

Du Pape. See *Black*.

PEACH (*Pêche; Gros Pêche; De Nancy; De Wirtemberg; Royal Peach*).—Fruit, large, oval, and flattened, marked with a deep suture at the base, which gradually diminishes towards the apex. Skin, pale yellow on the shaded side, and with a slight tinge of red next the sun. Flesh, reddish yellow, very delicate, juicy, and sugary, with a rich and somewhat musky flavour. Stone, large, flat, rugged, and pervious along the back. Kernel, bitter.

Ripe in the end of August and beginning of September.

This is not the Abricot Pêche of Duhamel, that being our White Masculine; but the Abricot Pêche of Bretonnerie and Schabol.

I regard the Peach Apricot and the Moorpark as distinct varieties, but they are so similar in all essential points that they may for all practical purposes be considered identical. There is no doubt, as nurserymen know, that while the Moorpark may be budded freely on the common plum, the Peach Apricot requires the Brussels, Brompton, and Damas Noir stocks.

Forsyth says the Peach Apricot was brought to this country by the Duke of Northumberland in 1767; but Switzer, writing in 1724, speaks of "a very large kind of apricock that is cultivated at Woolhampton, Berkshire, as big as a large peach, and is there called the French Apricock."

The Peach Apricot is supposed to have originated at Nancy, but at what period

is unknown. It is not mentioned in the *Jardinier Français* of 1653, nor in any of the editions of De la Quintinye. The earliest record of it among continental writers is by Roger Schabol.

PÊCHE TARDIF is a late form of Peach Apricot, to which it is quite similar, and ripens a fortnight later.

Pêche. See *Peach*.

Pêche Hatif d'Oullins. See *Oullins Early Peach*.

Persian. See *Orange*.

PINE-APPLE (*Ananas*).—Fruit, large, roundish and flattened, and marked with a rather shallow suture. Skin, thin and delicate, of a deep golden yellow on the shaded side, but with a highly coloured red cheek where exposed to the sun, and speckled with large and small red specks. The flesh is reddish yellow, tender, but somewhat firm; never becomes mealy, but is juicy, and with a rich pine-apple flavour. Stone, oval, three-ribbed, and impervious along the back. Kernel, bitter.

Ripens in the middle of August.

PORTUGAL (*Mâle*).—Fruit, very small, resembling in shape and size the Red Masculine. It is round, and divided on one side by a deep suture. Skin, pale yellow on the shaded side, and deep yellow, tinged with red, and marked with brown and red russet spots on the side next the sun. Flesh, deep yellow, tender, melting, with a rich sugary and musky flavour; adhering somewhat to the stone. Stone, almost round, impervious along the back. Kernel, bitter.

Ripe in the beginning and middle of August.

Précoce. See *Red Masculine*.

Précoce d'Esperen. See *Large Early*.

Précoce d'Hongrie. See *Large Early*.

PRÉCOCE D'ORLEANS.—Fruit, round; ripening at the same time as Précoce d'Oullins, to which it is much inferior.

PRÉCOCE D'OULLINS.—A good early apricot, quite distinct from Oullins Early Peach, to which it is much inferior. The tree is a very delicate grower.

PROVENCE.—Fruit, small; compressed on the sides, marked with a deep suture, which extends from the base to the apex, and is higher on one side than the other. Skin, yellow on the shaded side, but red where exposed to the sun. Flesh, yellow and melting, with a rich flavour and pleasant aroma, but rather dry. Stone, rugged. Kernel, sweet.

Ripe in the end of July. The tree is a free grower, with pretty long shoots, which are thickly set with triple and sometimes quadruple buds.

Purple. See *Black*.

RED MASCULINE (*Abricotin; Brown Masculine; Early Red Masculine; Frühe Muscateller; Musqué Hâtif; Précoce*).—Fruit, small, a little over an inch in diameter; roundish, inclining to oblate, marked with a suture, which is rather deep at the stalk, and becomes more shallow towards the apex. Skin, bright yellow on the shaded side, and deep orange spotted with dark red next the sun. Flesh, deep orange, tender, and juicy, with a sweet and somewhat musky flavour, separating freely from the stone. Stone, thick, obtuse at the ends, and impervious along the back. Kernel, bitter.

A very early apricot; ripe on a wall in the middle and end of July.

This is a very old variety, being mentioned by Parkinson as early as 1629, and appears to have been so well known that every subsequent writer takes notice of it.

ROMAN (*Common; Transparent*).—Above medium size, oblong, sides compressed. Skin, pale yellow, with rarely a few red spots next the sun. Suture, scarcely perceptible. Flesh, dull yellow, soft, and dry, separating from the stone, and possessing a sweet and agreeable acid juice, that makes it desirable for preserving. Stone, oblong, impervious. Kernel, bitter.

Ripe in the middle of August.

Rouge. See *Angoumois*.

ROYAL.—Large, oval, and slightly compressed. Skin, dull yellow, tinged with red where exposed. Suture, shallow. Flesh, pale orange, firm, juicy, rich, and vinous, separating from the stone. Stone, large and oval, impervious. Kernel, bitter.

An excellent apricot, and little inferior to the Moorpark. Ripe in the beginning of August.

Royal George. See *Orange*.

Royal Orange. See *Orange*.

Royal Peach. See *Peach*.

Royal Persian. See *Orange*.

SARDINIAN (*De Sardaigne*).—This is a small early apricot, not much larger than the Red Masculine, but equally as early, and much superior in flavour to it. The skin is white, but where exposed to the sun it is spotted with a few crimson spots, and sometimes has a flush of red. The fruit has a deep suture on one side. The flesh is very juicy, with a sprightly sweet flavour, which is very agreeable. The stone is very small, not more than half an inch long, with a covered channel, which is pervious. Kernel, bitter.

The tree is a great bearer, and ripens its fruit as early as the Red Masculine.

ST. AMBROISE.—This is a large, early apricot, almost the size of, and earlier than the Moorpark. It is compressed, of a deep yellow colour, reddish next the sun. Flesh, juicy, rich, and sugary.

Ripe in the middle of August, and the most prolific apricot in cultivation.

De St. Jean. See *Large Early.*

SHIPLEY'S (*Blenheim*).—Large, oval. Skin, deep yellow. Flesh, yellow, tolerably rich and juicy. Stone, roundish and impervious. Kernel, bitter. Very productive and early, but not so rich as the Moorpark.

Ripe in the end of July and beginning of August.

It was raised by Miss Shipley, the daughter of a former gardener to the Duke of Marlborough, at Blenheim.

Sudlow's Moorpark. See *Moorpark.*

TARDIVE D'ORLEANS.—This is a late variety, ripening a fortnight after the Moorpark, but the tree is a bad bearer.

Temple's. See *Moorpark.*

Transparent. See *Roman.*

TRIOMPHE DE BUSSIER.—A variety of Peach Apricot which is rather later than its parent.

TURKEY.—Medium size, nearly round, not compressed. Skin, deep yellow; brownish orange next the sun, and spotted. Flesh, pale yellow, firm, juicy, sweet, and pleasantly sub-acid, separating from the stone. Stone, large, rugged, and impervious. Kernel, sweet.

Ripe in the middle of August.

VIARD.—This is an early variety of the Peach Apricot, with rich, juicy flesh. The tree is hardy.

Violet. See *Angoumois.*

Walton Moorpark. See *Moorpark.*

WHITE MASCULINE (*Abricot Blanc; Abricot Pêche* of Duhamel).—Fruit, small, round, and somewhat compressed at both ends. Skin, covered with a fine white down; pale yellow, tinged with brownish red next the sun, and dull white in the shade. Flesh, pale yellow, adhering in some degree to the stone; fine and delicate, juicy, sugary, and excellent. Kernel, bitter.

Ripe in the end of July.

The tree is of small growth, and very tender; very similar in all its parts to the Red Masculine. It is rarely cultivated, except for its earliness; and as there are other varieties of superior excellence possessing the same recommendation, the White Masculine is now seldom met with.

De Wirtemberg. See *Peach.*

LIST OF SELECT APRICOTS.

I.—FOR THE SOUTHERN COUNTIES OF ENGLAND,

EXTENDING AS FAR NORTH AS THE RIVER TRENT.

*Those marked with an asterisk * are suitable for small gardens.*

For Walls.

*Early Moorpark	Kaisha	*New Large Early
Frogmore Early	Large Early	*Oullins Early Peach
Golden Drop	Moorpark	*Peach

For Standards.

Breda	Brussels	Moorpark	Turkey

II.—FOR THE NORTHERN COUNTIES OF ENGLAND,

EXTENDING FROM THE TRENT TO THE TYNE.

Breda	Hemskerk	Roman
*Early Moorpark	*Large Early	Shipley's
Frogmore Early	*Moorpark	

III.—BORDER COUNTIES OF ENGLAND AND SCOTLAND,

AND OTHER FAVOURABLE SITUATIONS IN SCOTLAND.

Breda	Frogmore Early	*Moorpark
Brussels	Hemskerk	Roman
*Early Moorpark		

IV.—VARIETIES BEST ADAPTED FOR PRESERVING.

Alberge	Moorpark	Roman
Kaisha	Musch Musch	Turkey

BERBERRIES.

THE COMMON BERBERRY is found wild in hedgerows, and is also sometimes grown in shrubberies, both as an ornamental plant, and for its fruit, which is preserved in sugar, for use in the dessert. The best variety to cultivate for that purpose is the following, but it is difficult to be obtained true.

STONELESS BERBERRY.—A variety of the Common Berberry,

without seeds. This character is not assumed till the shrub has become aged. Young suckers, taken from an old plant of the true variety, very frequently, and indeed generally, produce fertile fruit during the early years of their growth; it is, therefore, necessary that the plants be taken from an aged stock, in which the stoneless character has been manifested, to be certain that the variety is correct.

CHERRIES.

SYNOPSIS OF CHERRIES.

All the varieties of cultivated cherries will be found to consist of eight races, into which I have arranged them:—

I. The sweet, heart-shaped cherries, with tender and dark-coloured flesh, I have called Black Geans.

II. The pale-coloured, sweet cherries, with tender and translucent flesh and skin, I have distinguished by the name of Red Geans.

III. Dark-coloured, sweet cherries, with somewhat of the Bigarreau character. Their flesh is not so firm and crackling as that of the Bigarreaus, but considerably harder than in the Black Geans, and these I propose to call Black Hearts.

IV. Includes the White Hearts or Bigarreaus, properly so called, with red or light-coloured mottled skin, and hard crackling flesh.

V. Those having a dark skin and flesh, and deeply-coloured juice, are called Black Dukes.

VI. Embraces all those nearly allied to the Black Dukes, but with pale red, translucent skin and flesh, and uncoloured juice; they are, therefore, distinguished as Red Dukes.

VII. Includes all those the trees of which have long, slender, and pendent shoots, and dark-coloured fruit, with acid, coloured juice, and are termed Black Morellos.

VIII. I have called Red Morellos; they include all those pale red, acid varieties, of which the Kentish cherry is the type.

I. GEANS.

Branches, rigid and spreading, forming round-headed trees. Leaves, long, waved on the margin, thin and flaccid, and feebly supported on the footstalks. Flowers, large, and opening loosely, with thin, flimsy, obovate, or roundish ovate petals. Fruit, heart-shaped, or nearly so. Juice, sweet.

§ *Fruit obtuse, heart-shaped. Flesh tender and melting.*

* *Flesh dark; juice coloured.*—Black Geans.

Baumann's May
Black Eagle
Early Lyons
Early Purple Gean
Early Rivers
Guigne Très Précoce
Hogg's Black Gean
Joc-o-sot
Knight's Early Black
Late Purple Gean
Luke Ward's
Osceola
Waterloo
Werder's Early Black

** *Flesh pale; juice uncoloured.*—Red Geans.

Amber Gean
American Doctor
Belle d'Orléans
Delicate
Downer's Late
Early Amber
Early Jaboulay
Frogmore Early
Hogg's Red Gean
Manning's Mottled
Ohio Beauty
Sparhawk's Honey
Transparent Gean

§§ *Fruit heart-shaped. Flesh half-tender, firm, or crackling.*

* *Flesh dark; juice coloured.*—Black Hearts.

Bedford Prolific
Bigarreau de Mezel
Bigarreau Noir Hatif
Bigarreau Noir de Schmidt
Black Hawk
Black Heart
Black Tartarian
Bohemian Black Bigarreau
Brant
Büttner's Black Heart
Corone
Early Black Bigarreau
Logan
Monstrous Heart
Ox-Heart
Pontiac
Powhattan
Rival
Tecumseh
Tradescant's Heart

** *Flesh pale; juice uncoloured.*—Red Hearts or Bigarreaus.

Adams's Crown
American Heart
Belle Agathe
Belle de Rocmont
Bigarreau
Bigarreau Esperen
Bigarreau de Hildesheim
Bigarreau de Hollande
Bigarreau Jaboulay
Bigarreau Legrey
Bigarreau Napoléon
Bigarreau Reverchon
Bowyer's Early Heart
Büttner's Yellow
Champagne
Cleveland Bigarreau
Downton
Drogan's White Bigarreau
Drogan's Yellow Bigarreau
Early Red Bigarreau
Gascoigne
Harrison's Heart
Early Prolific
Elton
Florence
Governor Wood
Kennicott
Lady Southampton's
Late Bigarreau
Ludwig's Bigarreau
Mammoth
Mary
Red Jacket
Rockport Bigarreau
Tardive de Mans
Tobacco-Leaved
White Heart
White Tartarian

II. GRIOTTES.

Branches, either upright, spreading, or more or less long, slender, and drooping. Leaves, flat, dark green, glabrous underneath, and borne stiffly on the leaf stalks; large and broad in §, and small and narrow in §§. Flowers in pedunculate umbels, cup-shaped, with firm, stiff, and crumpled orbicular petals. Fruit, round or oblate, sometimes, as in the Morello, inclining to heart-shaped. Juice, sub-acid or acid.

§ *Branches upright, occasionally spreading. Leaves large and broad.*

* *Flesh dark; juice coloured.*—BLACK DUKES.

Archduke	May Duke
Büttner's October	Nouvelle Royale
Duchesse de Palluau	Royal Duke
Empress Eugénie	De Soissons
Jeffrey's Duke	

** *Flesh pale; juice uncoloured.*—RED DUKES.

Abesse d'Oignies	Great Cornelian
Belle de Choisy	Late Duke
Belle Magnifique	Planchoury
Carnation	Reine Hortense
Coe's Late Carnation	Tomato
Dechenaut	Transparent

§§ *Branches long, slender, and drooping. Leaves small and narrow.*

* *Flesh dark; juice coloured.*—BLACK MORELLOS.

Double Natte	Morello
Early May	Morello de Charmeux
Griotte de Chaux	Ostheim
Griotte Imperiale	Ratafia
Griotte de Kleparow	Shannon Morello

** *Flesh pale; juice uncoloured.*—RED MORELLOS or KENTISH.

All Saints	Gros Gobet
Cluster	Kentish
Flemish	Paramdam

À Bouquet. See *Cluster.*

ABESSE D'OIGNIES.—Fruit, large and round, like a large Late Duke, and somewhat inclined to oblate. Skin, bright cornelian red, with sometimes a russety patch or amber-coloured mottle about the apex. Stalk, green, short, and very stout, little more than an inch long. Flesh, half tender, with a briskly acid flavour. Stone, large and coarse.

A second-rate cherry of the Red Duke class. It is a large and showy fruit, but not superior or equal to Belle Magnifique, which belongs to the same class.

ADAMS'S CROWN (*Adams's Crown Heart*).—Fruit, medium-sized, obtuse heart-shaped, and slightly compressed on the side, marked with a shallow suture. Skin, pale red, mottled with yellow. Stalk, two inches long, inserted in a rather deep cavity. Flesh, white, tender, juicy, and richly flavoured.

An excellent early cherry, allied to the White Heart. It is ripe the first week in July. The tree is an excellent bearer, and well suited for orchard planting.

It is extensively grown in the orchards about Rainham, Sittingbourne, and Faversham, for the supply of the London markets. It is not a very old variety, as I have met with old people about Sittingbourne who recollect when it was first introduced. It is said to have been raised by a person of the name of Adams in that neighbourhood.

Adams's Crown Heart. See *Adams's Crown*.

Allendorfer Kirsche. See *Carnation*.

Allerheiligen. See *All Saints*.

ALL SAINTS (*Cerisier de la Toussaint; De St. Martin; Allerheiligen; Statsblühenderkirsche; Immerblühende; Octoberkirsche; St. Martins-weichsel; Zwillingskirsche; Monats Weichsel; Grünekirsche; Cerisier pleureur; St. Martin's Amarelle; Monats marelle Cerise tardive; Tardive à Bouquet; Autumn-bearing Cluster; Marbœuf; Guignier à rameaux pendants; Tardif à grappes; Weeping Cherry*).—Fruit, small, oblate, slightly compressed on the side, which is marked with a shallow suture. Skin, bright red, becoming dark red as it hangs. Stalk, two inches long. Flesh, white, reddish near the stone, juicy, and acid.

A variety of cherry which is grown more for curiosity and ornament than for its fruit. It is *Cerasus semperflorens* of Decandolle.

Amarelle du Nord. See *Ratafia*.

AMBER GEAN.—Fruit, below medium size, generally borne in clusters of three together, obtuse heart-shaped. Skin, thin and transparent, so as to exhibit the grain of the flesh through it, of a pale yellow or amber colour, tinged with delicate red. Stalk, slender, about one and a half inch long. Flesh, white, tender, juicy, and melting, with a rich, sweet, and delicious flavour.

An excellent cherry, but small, which is an objection to it. It ripens in the beginning of August. The tree is an abundant bearer, succeeds well as a standard, and is well suited for orchard planting. The lateness of its maturity is a recommendation to it.

Amber Heart. See *White Heart.*

Ambrée. See *Belle de Choisy.*

Ambrée à Gros Fruit. See *Belle de Choisy.*

Ambrée à Petits Fruits. See *White Tartarian.*

AMERICAN AMBER (*Bloodgood's Amber; Bloodgood's Honey; Bloodgood's New Honey*).—Fruit, medium-sized, produced in clusters of three and four together, roundish, inclining to cordate, and indented at the apex. Skin, very thin, smooth, and shining, of a clear pale yellow at first, but afterwards mottled and clouded with bright red. Stalk, an inch and a half to nearly two inches long, inserted in a narrow and shallow depression. Flesh, amber-coloured, tender, and very juicy, with a brisk but not a rich flavour.

An American cherry of only second-rate quality; ripe the middle of July.

The tree is an abundant bearer; a very strong and vigorous grower.

It was raised by Mr. Daniel Bloodgood, of Flushing, Long Island, U.S.A., and I received it first from Mr. Warren, of Boston, in 1847.

AMERICAN DOCTOR (*The Doctor*).—Fruit, medium-sized, obtuse heart-shaped, marked on one side with a shallow suture. Skin, clear yellow, washed with red. Stalk, an inch and a half long. Flesh, yellowish white, tender, juicy, sweet, and richly flavoured. End of June.

I have named this "American Doctor" to distinguish it from the German "Doktorkirsche."

AMERICAN HEART.—Fruit, above medium size, produced in clusters; heart-shaped, and irregular in its outline, somewhat of a square figure, being in some instances almost as broad at the apex as the base. Skin, pale yellow, but changing to bright red, mixed with a little amber. Stalk, slender, nearly two inches long, inserted in a narrow and shallow cavity. Flesh, half tender, crackling, juicy, and well-flavoured.

An American cherry of second-rate quality, requiring a very favourable season to have it of good flavour.

Anglaise Tardive. See *Late Duke.*

Angleterre Hâtive. See *May Duke.*

Ansell's Fine Black. See *Black Heart.*

ARCHDUKE (*Griotte de Portugal*).—Fruit, larger than that of May Duke, nine-tenths of an inch wide, and eight-tenths deep, obtuse heart-shaped, and with a deeply-marked suture at the apex, which diminishes towards the stalk, and very slightly pitted at the apex, in

which the yellow style-point is placed. Skin, thin, pale red at first, but becoming dark red, and when allowed to hang till fully ripe it is almost black. Peduncle, long. Stalk, very slender and green, an inch and a half to two inches long, deeply inserted. Flesh, deep red, very tender and juicy, sweet, and briskly flavoured; but sugary when highly ripened.

Ripe in the middle and end of July. The tree is somewhat pendulous when old.

The true Archduke Cherry was for many years very scarce, Anglaise Tardive being propagated under that name, chiefly, I believe, through its being made synonymous with that variety by some authors. I met with the true sort in the nurseries at Sawbridgeworth in 1847; and Mr. Rivers then informed me that it had been grown there by his ancestors for upwards of a century. The same variety is still propagated there. Even in Parkinson's time it was difficult to obtain it true, for he says, "Scarce one in twentie of our Nurseriemen doe sell the right, but give one for another: for it is an inherent qualitie almost hereditarie with most of them to sell any man an ordinary fruit for whatsoeuer rare fruit he shall aske for: so little they are to be trusted."

Armstrong's Bigarreau. See *Bigarreau de Hollande*.

À Trochet. See *Cluster*.

Autumn Bigarreau. See *Belle Agathe*.

Baramdam. See *Paramdam*.

BAUMANN'S MAY (*Bigarreau de Mai*).—Fruit, generally produced in pairs, rather below medium size; ovate-cordate, and irregular in its outline. Skin, of a fine dark clear red, assuming a deeper colour when at maturity. Stalk, an inch and a half to an inch and three-quarters long, stout at the insertion, and placed in a narrow and irregular cavity. Flesh, purple, tender, juicy, sweet, and well-flavoured.

As an early cherry this is a fruit of first-rate excellence, far surpassing the Early May, which has hitherto been cultivated more on account of its earliness than any intrinsic merit it possesses; and on this account Baumann's May, as it becomes more generally known, must ultimately supersede it. This excellent variety ripens in the third or last week in May.

The tree is a most abundant and early bearer, with strong and vigorous shoots, and large dark-coloured leaves, but not like those of a Bigarreau; neither is the character of the fruit in accordance with that class: hence Mr. Downing dropped the name of Bigarreau, and substituted that which I have adopted.

I received it in 1846 from Messrs. Baumann, of Bolwyller, near Mulhausen, in Alsace.

BEDFORD PROLIFIC (*Sheppard's Bedford Prolific*).—Very much resembles Black Tartarian, with which I made it synonymous in the last edition of this work; but it is inferior in quality to it. The tree is a free grower, a better bearer, and more hardy than Black Tartarian.

Belcher's Black. See *Corone.*

BELLE AGATHE (*Autumn Bigarreau*).—Fruit, small, produced in clusters; heart-shaped, with a shallow but well-defined suture on one side of it. Skin, dark crimson, with minute yellow mottles over it. Stalk, an inch and a half to an inch and three-quarters long. Flesh, yellowish, firm, sweet, and very nicely flavoured. Juice, pale.

This is a small Bigarreau, which hangs on the tree as late as the first week in October; and neither birds nor wasps touch it.

Belle Audigeoise. See *Reine Hortense.*

Belle de Bavay. See *Reine Hortense.*

Belle de Chatenay. See *Belle Magnifique.*

BELLE DE CHOISY (*Griottier de Choisy; Griottier de Palembre; Cerise Doucette; Dauphine; Dauphine de Palembre; Schöne von Choisy; Ambrée; Ambrée de Choisy; Ambrée à Gros fruit*).—Fruit, generally produced in pairs; large, round, slightly flattened at the base and the apex, as well as on the side, which is marked with an incipient suture. Skin, transparent, so much so as to show the texture of the flesh, of a beautiful amber colour, mottled with red, particularly where it is exposed to the sun, and becoming more so the longer it hangs. Stalk, from an inch and a half to two inches long, stout, and placed in a flat depression. Flesh, amber-coloured, tender, and very juicy, sweet, and without any admixture of acid. Stone, small for the size of the fruit, roundish.

A most delicious cherry; ripe the beginning of July. The tree is vigorous and spreading in its growth, perfectly hardy, and succeeds well as a standard or on a wall. It is not, however, a very abundant bearer. The leaves are very broad, of a dark green colour, and deeply dentated.

According to the "Bon Jardinier," this variety was raised at Choisy, near Paris, about the year 1760, by M. Gonduin, gardener to the king, Louis XV.

Belle de Laecken. See *Reine Hortense.*

BELLE MAGNIFIQUE (*Belle de Chatenay; Belle de Sceaux; Belle de Spa; De Spa*).—Fruit, very large, roundish oblate, inclining to heart-shaped. Skin, at first pale, gradually becoming suffused with red, and ultimately acquiring a uniform clear bright red. Stalk, an inch to an inch and a half long. Flesh, yellowish, tender, and sub-acid. Ripe from the middle and end of August.

The tree is an immense bearer, and forms a handsome pyramid.

Raised by Chatenay of Sceaux, who was called "Magnifique" facetiously by his friends.

BELLE D'ORLEANS.—Fruit, medium-sized, roundish, inclining to heart-shaped. Skin, pale yellowish white in the shade, but of a

thin bright red next the sun. Flesh, yellowish white, tender, juicy, and rich.

Ripe in the beginning and middle of June. One of the earliest and richest flavoured cherries.

Belle de Petit Brie. See *Reine Hortense.*

Belle de Prapeau. See *Reine Hortense.*

BELLE DE ROCMONT (*Bigarreau Couleur de Chair; Bigarreau Gros Cœuret; Bigarreau Rouge; Cœuret; Cœur de Pigeon; Schöne von Rocmont; Buntes Taubenherz; Marcelin: Bigarreau à gros fruit blanc; Rothe Spanische*).—Fruit, of medium size, not so large as the Bigarreau; obtuse heart-shaped, compressed on one side, which is marked with a broad and deep suture. Skin, thin and shining, of a pale yellowish white, with a few red dots on the shaded side, but marbled with pale and dark red on the side next the sun. Stalk, pretty stout, two inches or more in length. Flesh, white, rather tender and juicy for a Bigarreau, and of a sweet and excellent flavour.

It is ripe in the end of July. The tree is hardy, pendulous in its growth, and an excellent bearer. The fruit is not of so rich a flavour as the Bigarreau; it is earlier, and the tree being an abundant bearer it may be profitably grown as a market fruit.

Belle de Sceaux. See *Belle Magnifique.*

Belle de Spa. See *Belle Magnifique.*

Belle Polonaise. See *Griotte de Kleparow.*

Belle Suprême. See *Reine Hortense.*

BIGARREAU (*Graffion; Turkey Heart; Italian Heart; West's White Heart; Bigarreau tardif; Bigarreau gros; Bigarreau Royal; Yellow Spanish*).—Fruit, very large, obtuse heart-shaped, considerably flattened at the stalk, on the side marked with a shallow suture, and slightly depressed at the apex, less heart-shaped than most of the other Bigarreaux. Skin, finely marked with a bright red cheek, which is speckled with amber where exposed to the sun, and shading off to a paler colour interspersed with crimson dots to the shaded side, which is of a pale amber, changing to brownish yellow when fully ripe. Stalk, from an inch and a half to two inches long, stout, and inserted in a flat and considerable depression. Flesh, of a very pale yellow, very firm, crackling and juicy, with a rich, sweet, and delicious flavour.

A cherry of first-rate excellence, ripe in the middle and end of July. The tree is exceedingly vigorous, very hardy, an abundant bearer even when young, and admirably adapted for orchard planting.

Among the French there are many varieties of the Bigarreau, several of which are mentioned by Duhamel, but there is none of them which can be identified with this unless it is the Bigarreau à gros fruit rouge. Forsyth gives the Cerisier

Ambré of Duhamel as a synonym of this, which is decidedly an error. I have doubts whether the Ambré is a Bigarreau at all. In the Horticultural Society's Catalogue Harrison's Heart is made synonymous with this, but it is evidently different. The variety described above is the true Bigarreau, and is easily distinguished from the Harrison's Heart by its broader foliage and its more round and even fruit.

Bigarreau à Gros Fruit Blanc. See *Belle de Rocmont*.

Bigarreau Belle de Rocmont. See *Belle de Rocmont*.

Bigarreau Blanc de Drogan. See *Drogan's White Bigarreau*.

Bigarreau Blanc Tardif de Hildesheim. See *Bigarreau de Hildesheim*.

Bigarreau Couleur de Chair. See *Belle de Rocmont*.

BIGARREAU DE HILDESHEIM (*Hildesheimer ganz späte Knorpelkirsche; Hildesheimer späte Herzkirsche; Bigarreau Blanc tardif de Hildesheim; Bigarreau marbré de Hildesheim*).—Fruit, medium-sized, heart-shaped, flattened on one side, which is marked with a shallow suture, but convex on the other. Skin, shining, pale yellow, marbled with red on the shaded side, but of a fine dark red on the side exposed to the sun. Stalk, two inches long, somewhat curved, and set in a shallow cavity. Flesh, yellow, very firm, but not particularly juicy, and when well ripened of an excellent sweet flavour. The stone is large, long, and compressed, but scarcely marked with a furrow.

This is a valuable cherry on account of its late ripening, which under ordinary circumstances is the end of August and beginning of September, but if grown in a shaded situation it is not ready till October, and will hang on the tree till November. The tree is a strong and vigorous grower, producing long, straight, and thick shoots, and very large oblong leaves. It is a regular and generally an abundant bearer.

This is of German origin, and is supposed to have originated in the neighbourhood of Hildesheim, where it was first brought into notice by Superintendent Claudens, who communicated it to the Rev. J. C. Christ, and by whom it was first brought into notice.

BIGARREAU DE HOLLANDE (*Dutch Bigarreau; Spotted Bigarreau; Armstrong's Bigarreau; Holländische Grosse; Princesse de Hollande; Groote Princesse*).—Fruit, produced in clusters, of the largest size, regularly and handsomely heart-shaped, slightly compressed on one side and marked with a very shallow suture on the other. Skin, adhering closely to the pulp, pale yellow on the shaded side, but of a beautiful light red, marbled with fine bright carmine, on the side exposed to the sun. Stalk, an inch and a half long, stout, inserted in a shallow cavity a little on one side of the fruit. Flesh, pale yellowish white, juicy, sweet, and when well ripened of an exquisite piquant flavour. Stone, small for the size of the fruit, heart-shaped.

An excellent cherry when well ripened; ripe the beginning of July. The tree is an early and very abundant bearer, producing very heavy crops, a strong and vigorous grower, growing with spreading or rather drooping branches.

Bigarreau de Ludwig. See *Ludwig's Bigarreau.*

Bigarreau de Lyons. See *Early Jaboulay.*

Bigarreau de Mai. See *Baumann's May.*

BIGARREAU DE MEZEL (*Bigarreau Monstrueux de Mezel; Monströse Marmorkirsche*).—Fruit, very large, three-quarters to over an inch high and the same in width; obtuse, heart-shaped, and flattened on both sides, one of which is marked with a slight suture, extending over the apex, where there is a slight nipple. Skin, very shiny, thick, and adhering to the flesh, of a pale rose striped with red at first, but changing to dark brown streaked with dark purple when fully ripe. Stalk, two inches and a half long, slender, set in a wide round cavity. Flesh, red, veined with pale rose, firm, juicy, and richly flavoured.

A very large and handsome cherry, of excellent quality; ripe in July.

It was found at Mezel, near Clermont Ferrand, in the department of Puy de Dôme, by M. Ligier de la Prade, prior to 1846, when it was first brought into notice, but it had existed in a vineyard at that place for thirty years before, and might have remained till this day without becoming known beyond the district had not a Horticultural Society been instituted which published an account of it in their bulletin, and distributed grafts. It is stated by the committee who first investigated it that 110 fruits weighed over two pounds.

Some confusion exists between this and *Bigarreau Gros Cœuret*, which is a synonym of *Belle de Rocmont*, and in a third edition of this work I assisted in adding to it by making them synonymous.

Bigarreau des Vignes. See *Bigarreau Esperen.*

BIGARREAU ESPEREN (*Bigarreau des Vignes*).—Fruit, large, heart-shaped, and marked with a broad shallow suture. Skin, pale yellow, shaded with crimson, with deeper colour where fully exposed. Stalk, an inch and three-quarters long, stout, and inserted in a pretty deep cavity. Flesh, white, rose-tinted, firm, and crackling, richly flavoured.

A very fine cherry, ripe in the middle of July.

Though this bears his name, it was not raised by Major Esperen, but has for many years been cultivated in the provinces of Liège and Namur under the name of Bigarreau des Vignes.

Bigarreau Gaboulais. See *Early Jaboulay.*

Bigarreau Gros. See *Bigarreau.*

Bigarreau Gros Cœuret. See *Belle de Rocmont.*

Bigarreau Gros Monstrueux. See *Bigarreau de Mezel.*

Bigarreau Gros Noir. See *Tradescant's Heart.*

Bigarreau Jaboulay. See *Early Jaboulay.*

Bigarreau Jaune de Drogan. See *Drogan's Yellow Bigarreau.*

Bigarreau Lauermann. See *Bigarreau Napoléon.*

BIGARREAU LEGREY is a small Bigarreau of a cordate shape, the size of Belle Agathe, and is frequently produced in clusters of two, three, and four on the same stalk, like the Cluster cherry. It ripens at the same time as the Bigarreau, and is more curious than useful.

Bigarreau Marbré de Hildesheim. See *Bigarreau de Hildesheim.*

Bigarreau Monstrueux. See *Bigarreau de Mezel.*

Bigarreau Monstrueux de Mezel. See *Bigarreau de Mezel.*

BIGARREAU NAPOLÉON.—(*Bigarreau Lauermann; Lauermann's-kirsche; Late Mottled Bizarreau; Lauermann's Herzkirsche; Napoléon's Herzkirsche*).—Fruit, very large, heart-shaped, obtuse towards the stalk, considerably flattened on one side, and marked with a shallow suture, which extends from the stalk to the apex. Skin, pale yellow dotted with red, but as it becomes perfectly ripe these dots are lost in a beautiful deep red cheek, which overspreads the side exposed to the sun, leaving only a few yellow spots. Stalk, an inch and a half long, slender, and set in a moderately deep and even cavity. Flesh, very firm, white, and reddish at the stone, abounding in a very rich, sweet, and aromatic juice.

A most delicious cherry, one of the best of all the Bigarreaus, whether regarding its great size, beautiful appearance, or particular richness of flavour. It is ripe the end of July and beginning of August.

The tree is a very vigorous grower, very hardy, and not subject to gum. It may be grown either against a wall or as a standard, and particularly the latter, as it soon forms a fine, large, and handsome tree. It is also a prolific bearer.

The origin of this excellent cherry is unknown. Its present name is not that by which it was first known, for Truchsess received it from Herr Baars, of Herenhausen in 1791 under that of Grosse Lauermann's Kirsche, which is, in all probability, the original and correct one. That of Napoléon is of more recent origin, having first been given by Messrs. Baumann, of Bolwyller.

BIGARREAU NOIR DE SCHMIDT.—Fruit, large, heart-shaped, terminating at the apex in a sharp point, and with a slight suture on one side. Skin, shining deep black. Stalk, an inch and a quarter to an inch and three-quarters long, set in a wide depression. Flesh, dark red, firm, sweet, and richly flavoured.

A very fine large black Bigarreau; ripe in July.

It was introduced to this country by Mr. Rivers, and was awarded a first-class certificate by the Royal Horticultural Society in 1872.

BIGARREAU NOIR HÂTIF.—Fruit, about medium size, small for a Bigarreau; obtuse heart-shaped, compressed on both sides, and flattened at the stalk, and slightly marked with a suture on one side. Skin, black, smooth, and shining. Flesh, firm, very dark red, with deep-coloured juice, sweet, with a somewhat bitter flavour.

Ripe the middle of July, before the other Bigarreaus. The tree is an excellent bearer.

Bigarreau Noir Monstrueux Pleureur. See *Weeping Black Bigarreau.*

Bigarreau Papal. See *Bigarreau Reverchon.*

Bigarreau Pleureur. See *Weeping Black Bigarreau.*

Bigarreau Radowesnitzer. See *Bohemian Black Bigarreau.*

BIGARREAU REVERCHON (*Bigarreau Papal*).—Fruit, large, obtuse heart-shaped, often uneven in its outline, marked with a distinct suture on one side. Skin, smooth, shining, tough, and membranous, at first of a yellowish white, striped and stained with red, but when perfectly ripened deep purplish red. Stalk, stout, green, an inch and a half long, inserted in a deep and irregular cavity. Flesh, with a rosy tint, firm and breaking, richly flavoured, but not very juicy.

A very excellent cherry; ripe in the end of July and August.

It is an Italian variety, introduced to Lyons by M. Paul Reverchon, brother of the excellent treasurer of the Congrés Pomologique.

Bigarreau Ribaucourt. See *Bigarreau.*

Bigarreau Rouge. See *Belle de Rocmont.*

Bigarreau Royal. See *Bigarreau.*

Bigarreau Tardif. See *Bigarreau.*

Bigarreau Tardif de Hildesheim. Se *Bigarreau de Hildesheim.*

Black Bud of Buckinghamshire. See *Corone.*

Black Caroon. See *Corone.*

Black Circassian. See *Black Tartarian.*

BLACK EAGLE.—Fruit, large, growing in clusters of two and three, produced in large bunches on the spurs; roundish heart-shaped, considerably depressed, so much so as to be almost roundish oblate. Skin, of a very deep purple, becoming almost quite black when highly ripened. Stalk, an inch and a half long, rather slender. Flesh, tender, deep purple, with a very rich, sweet, and most delicious flavour. Stone, small and veined.

A very richly flavoured and excellent cherry; ripe the beginning of

July, and succeeding the May Duke. The tree is a very free grower, with much the habit of the May Duke, is quite hardy, and an excellent bearer. It succeeds well as a standard, and is also well adapted for training against a wall.

This excellent cherry was raised at Downton Castle, about the year 1810, by Miss Elizabeth Knight, daughter of T. A. Knight, Esq., from the seed of the Graffion or Bigarreau, fertilised by the pollen of the May Duke.

BLACK HAWK.—Large, obtuse heart-shaped, uneven in its outline, and compressed on the sides. Skin, deep, shining, blackish purple. Stalk, about an inch and a half long. Flesh, dark purple, tolerably firm, rich, and sweet.

An American cherry. Ripe in the middle and end of July.

BLACK HEART (*Ansell's Fine Black; Early Black; Lacure; Spanish Black Heart; Guigne Noire; Guigne Grosse Noire; Grosse Schwarze Herzkirsche*).—Fruit, pretty large, distinctly and truly heart-shaped, undulating and uneven on its surface, sometimes quite misshapen with undulations, considerably flattened next the stalk, on the side which is marked with the suture. Skin, at first dark red, but changing as it ripens to dark blackish purple, and with a small russety dot at the apex, which is sometimes elongated to a sharp point. Stalk, from an inch and a half to an inch and three-quarters long, slender. Flesh, dark red, firm, but tender, adhering a little to the stone, and of a sweet, rather rich, and agreeable flavour. Stone, large and thick.

A very old and well-known cherry, which still retains its popularity. Ripe the beginning and middle of July.

As an orchard variety it is still grown to a large extent, the tree being a strong grower and an abundant bearer, but there are many others which are much preferable.

Black Morello. See *Morello*.

Black Orleans. See *Corone*.

Black Russian. See *Black Tartarian*.

BLACK TARTARIAN (*Tartarian; Fraser's Black; Fraser's Black Tartarian; Fraser's Black Heart; Ronalds' Black; Ronalds' Large Black Heart; Circassian; Black Circassian; Black Russian; Fraser's Tartarische Schwarze Herzkirsche*).—Fruit, very large, obtuse heart-shaped. Skin, shining, of a dark blackish brown, becoming quite black when ripe. Stalk, an inch and a half to two inches long, inserted in a flattened cavity. Flesh, purplish, rather tender than firm, juicy, and very richly flavoured. The stone is small for the size of the fruit, and obtuse heart-shaped.

This most delicious cherry is ripe the end of June and beginning of July, and is in greatest perfection when grown against a wall. The tree is quite hardy, a free and vigorous grower, at first having an

upright habit, but more spreading as it becomes aged. The leaves are large, and well sustained on stout footstalks. It is an abundant bearer, and well adapted for forcing.

The merit of having introduced this excellent cherry is due to the late Mr. Hugh Ronalds, of Brentford, who, in 1794, issued a circular, a copy of which is in my possession, in which he signifies his intention of distributing it at five shillings each plant. It was subsequently brought from Russia by the late Mr. John Fraser, who distinguished himself first by his botanical discoveries in North America, and afterwards by his travels in Russia. He purchased it from a German, by whom it was cultivated in St. Petersburg, and introduced it to this country in 1796.

Bleeding Heart. See *Gascoigne.*

Bloodgood's Amber. See *American Amber.*

Bloodgood's Honey. See *American Amber.*

Bloodgood's New Honey. See *American Amber.*

BOHEMIAN BLACK BIGARREAU (*Bigarreau Radowesnitzer*).—Fruit, of a roundish heart-shape, even and regular in its outline, and flattened a little on one side, where it is marked with a faint suture. Skin, jet black and shining. Stalk, dark green, remarkably short, being not more than one inch and a quarter long, stout, and rather deeply depressed. Flesh, quite black, firm, but not crackling, juicy, richly flavoured, and delicious.

This is a fine large cherry, and ten days earlier than the common Bigarreau.

Bouquet Amarelle. See *Cluster.*

Bouquet Kirsche. See *Cluster.*

BOWYER'S EARLY HEART.—Fruit, of medium size, obtuse heart-shaped. Skin, of a clear waxen yellow, marbled and tinged with red. Stalk, two inches long. Flesh, white, tender, juicy, with a sweet and particularly rich flavour.

A delicious cherry of the first quality. Ripe the end of June. The tree is hardy, a free grower, and a very abundant bearer, and succeeds well as a standard. Whether as regards its fertility, or the excellence of the fruit, this variety deserves to be universally cultivated.

BRANT.—Large, roundish heart-shaped, and uneven. Skin, deep dark red. Stalk, an inch and a half long, set in an angular cavity. Flesh, dark purplish red, half tender, juicy, sweet, and richly flavoured. Beginning of July.

Brune de Bruxelles. See *Ratafia.*

Brusselsche Rothe oder Orangen Princessenkirsche. See *Carnation.*

Bullock's Heart. See *Ox-Heart.*

Buntes Taubenherz. See *Belle de Rocmont.*

Büttner's Schwarze Herzkirsche. See *Büttner's Black Heart.*

Buschweichsel. See *Cluster.*

Buscherkirsche. See *Cluster.*

BÜTTNER'S BLACK HEART (*Büttner's Herzkirsche; Guigne Noire de Büttner*).—Fruit, large, more so than the Black Heart, obtuse heart-shaped, flattened on one side, and marked with a suture, which extends over both sides of the fruit, but most deeply marked on that which is flattened. Skin, glossy, deep black on one side, but purplish black on the other. Stalk, an inch and a half long, set in a pretty deep cavity. Flesh, half tender, juicy, dark red, and very pleasantly flavoured.

This is an excellent cherry, and bears a close resemblance to the old Black Heart, but is much superior, both in size and flavour, to that variety. It ripens in the middle of July.

The tree is a strong, vigorous, and upright grower, very hardy, and an excellent bearer. It succeeds well as a standard, and might be cultivated to more advantage as an orchard variety than the old Black Heart.

Büttner's Gelbe Knorpelkirsche. See *Büttner's Yellow.*

Büttner's Herzkirsche. See *Büttner's Black Heart.*

BÜTTNER'S OCTOBER (*Büttner's Spate Weichsel; Büttner's September and Octoberweichsel; Buttner's October Sukerweichsel; Büttner's October Morello*).—Fruit, large, round and flattened, somewhat oblate, with no suture, and indented at the apex, in which is the small russety dot. Skin, thin, separating freely from the flesh, and of a reddish brown colour. Stalk, slender, two inches long, set in a shallow depression. Flesh, light red, reticulated with whitish veins, juicy, and with a pleasant sub-acid flavour.

This is a very excellent acid cherry, and useful for all culinary purposes. It ripens in October, and is the latest of all cherries. The tree is a good bearer, and succeeds well as a standard. It was raised by Büttner, of Halle.

Büttner's October Morello. See *Büttner's October.*

Büttner's October Sukerweichsel. See *Büttner's October.*

Büttner's Octoberweichsel. See *Büttner's October.*

Büttner's Spate Weichsel. See *Büttner's October.*

Büttner's Wacksknorpelkirsche. See *Büttner's Yellow.*

BÜTTNER'S YELLOW (*Büttner's Gelbe Knorpelkirsche; Büttner's*

Wachsknorpelkirsche; Jaune de Büttner; Wachsknorpelkirsche).—Fruit, medium sized, roundish heart-shaped, flattened at the stalk and on one side, and a little indented at the apex. Skin, clear pale yellow, and without any tinge of red, but if it hangs long on the tree it becomes brownish spotted. Stalk, stout, from an inch and a half to two inches long, inserted almost even with the fruit. Flesh, pale, very firm, but juicy, and of a sweet and particularly rich flavour. Stone, rather small, roundish ovate, and separates freely.

It is the best of all the yellow cherries, and well deserving of cultivation. It ripens in the middle and end of July. The tree is very healthy, vigorous, and hardy, succeeds well as a standard, and is a regular and abundant bearer. It was raised by Büttner, of Halle, and introduced in 1803.

CARNATION (*Crown; English Bearer* of some; *Grosse Cerise Rouge Pâle; de Villenne; de Villennes Ambré; Griottier Rouge Pâle; Nouvelle d'Angleterre; Rouge d'Orange; de Portugal; Rothe Oranienkirsche; Oranienkirsche; Holländischekirsche; Fleischfarbigenkirsche; Allendorfen Kirsche; Brusselsche Rothe oder Orangen; Prinzenkirsche; d'Orange; Rouge de Bruxelles; Weisse Malvasierkirsche*).—Fruit, large, round, and flattened, inclining to oblate. Skin, thin, separating freely from the flesh, glossy, light red at first, but becoming of a deeper colour as it hangs, and of a pale yellow or amber colour where shaded. Stalk, from an inch and a quarter to an inch and a half long, stout, and inserted in a shallow depression. Flesh, white, yellowish, tender, juicy, with a sweet and richly flavoured juice. The stone is of medium size, almost round, and separates freely from the flesh.

This is a most excellent and richly flavoured cherry. It is ripe in the end of July. The tree is hardy and healthy, and moderately vigorous, but not a good bearer. This may account for a variety of such excellence being so little cultivated. This is an old complaint against it, for Switzer says: "It is no extraordinary bearer. However, one or two ought to be planted for its charming variety."

This is one of the oldest cherries now found in our collections. It is first mentioned by Rea in 1665, and is subsequently enumerated in Meager's List. With all our pomological authors it has been a commended variety, but it is not noticed by Miller.

Cerise à Bouquet. See *Cluster*.

Cerise Doucette. See *Belle de Choisy*.

Cerise Tardive. See *All Saints*.

Cerisier de la Toussaint. See *All Saints*.

Cerisier Pleureur. See *All Saints*.

Cherry Duke *of Duhamel*. See *Jeffreys' Duke*.

Chevreuse Male. See *Cluster*.

CHAMPAGNE.—A small or medium-sized Red Heart Cherry, of a pale red colour, somewhat mottled. Stalk, about two inches long, green, and slender. Flesh, very tender, and with a brisk flavour.

This was raised by Mr. Charles Downing, of Newburg, U.S.A.

CHURCHILL'S HEART.—Fruit, large, heart-shaped. Skin, shining, of a clear waxen pale yellow on the shaded side, but where exposed to the sun, of a bright red, mottled with dark red and orange. Stalk, two inches long, inserted in a shallow depression. Flesh, pale yellow, firm, sweet, and richly flavoured, but not very juicy.

An excellent cherry, but now little cultivated. It ripens in the middle and end of July. The tree is hardy, and a good bearer, succeeds well as a standard, and in the estimation of Rogers is well adapted for orchard planting.

Circassian. See *Black Tartarian.*

CLEVELAND BIGARREAU (*Cleveland*).—Large, obtuse heart-shaped, sometimes with a swelling on one side near the stalk. Skin, pale yellow, with bright red next the sun, and mottled with crimson. Stalk, two inches long. Flesh, yellowish white, half-tender, juicy, sweet, and richly flavoured.

A very excellent cherry. Ripe the third or last week in June and early in July.

CLUSTER (*à Bouquet; à Trochet* of Noisette, but not of Duhamel; *Trauben Amarelle; Klüftchenskirsche; Traubenkirsche; Bouquetkirsche; Troschkirsche; Büscherkirsche; Busch Weichsel; Flandrische Weichsel; Chevreuse Male; Troskerskirsche; Flanders Cluster*).—Fruit, produced in clusters at the extremity of one common stalk, round, flattened at the stalk. Skin, thin, of a pale red at first, but changing the longer it hangs to dark red. Flesh, white, tender, and juicy, at first very acid, but becoming milder as it hangs on the tree. Stone, small, round, and a little compressed. It ripens in the end of July.

This is cultivated more as an object of curiosity than for any real value it possesses. If of use at all the only purpose it is fit for is baking or preserving. It is in all respects very similar to the Kentish, except in the singular position of the fruit on the stalk. This is caused by the flowers containing several distinct styles; more or less of these are fertilised and produce a corresponding number of fruit. In some cases the fruit is single, but varies to six in a cluster. This is a very old variety, being known to Parkinson in 1629, by whom it was called the Flanders Cluster Cherry.

Some confusion has arisen between this variety and the Cerisier à Trochet of Duhamel, by Noisette adopting the nomenclature of the latter in his description of this, and hence the synonyms of the Cerisier à Trochet have been applied to the Cluster Cherry. The Cerisier à Trochet of Duhamel is a distinct variety, known also by the name of Très Fertile, and it is the Strausseweichsel of Truchsess.

COE'S LATE CARNATION.—Medium sized, roundish. Skin, reddish yellow, clouded and mottled with bright red. Stalk, two

inches long. Flesh, tender, juicy, with a brisk sub-acid flavour, becoming mellowed the longer it hangs.

Ripe from the middle to the end of August, and continues to hang till September.

Cœur de Pigeon. See *Belle de Rocmont.*

Common Red. See *Kentish.*

CORONE (*Black Coroon; Black Orleans; Belcher's Black; Hertfordshire Black; Large Wild Black; Englische Schwarze Kronherzkirsche; Couronne; Kerroon; Crown*).—Fruit, rather below the medium size, roundish, heart-shaped, marked on one side with a suture. Skin, deep shining black. Stalk, slender, two inches long, inserted in a deep, round, and narrow cavity. Flesh, dark purple, very firm, sweet, and well-flavoured.

Ripe in the end of July and beginning of August.

A very good small cherry for orchard planting, being produced in great quantities, and on account of the firmness of its flesh capable of being transmitted to a distance without injury, but as a desirable variety for general purposes it cannot bear comparison with many others in cultivation. About the end of July it is found in enormous quantities in almost all the market towns of this country under the various names of Corone, Mazzard, and Merries, although these two latter names are also applicable to other varieties. In Ellis's "Agriculture Improved," for July, 1745, there is a long account of the Corone Cherry, part of which is as follows:—"At Gaddesden we were in a great measure strangers to this cherry thirty years ago; for I believe I may be positive of it that I was the first who introduced this cherry into our parish about the year 1725, not but that it was growing in a few other places in Hertfordshire before then, as at Northchurch, a village situate in the extremest western part of that county, where this fruit grew on standard trees in orchards, and brought great profit to their planters and owners, because in that time the Kerroon cherry was scarce and rare." It is much grown in the counties of Buckingham and Hertford.

Crown. See *Carnation.*

Crown. See *Corone.*

Curan. See *Gascoigne.*

D'Aremberg. See *Reine Hortense.*

D'Orange. See *Carnation.*

Dauphine. See *Belle de Choisy.*

DECHENAUT.—Fruit, large, roundish heart-shaped, broad at the stalk, rather flattened, and marked with a faint suture on one side. Skin, bright cornelian red, and shining, becoming darker red when quite ripe. The stalk is one inch and a half to one inch and three-quarters long, inserted in a wide and deep depression. Flesh, tender and succulent, with the May Duke flavour.

This is a fine large cherry, ripening about the same time as the May Duke, and well worth cultivating.

DELICATE.—Large, roundish, and flattened. Skin, thin and translucent, fine rich amber-coloured, quite covered with mottling of crimson. Stalk, two inches long. Flesh, pale yellow, translucent, tender, juicy, sweet, and with a rich, delicious flavour.

A very excellent cherry ; ripe in the middle of July.

De Portugal. See *Carnation*.

DE SOISSONS.—Fruit, medium sized, obtuse heart-shaped, a little flattened, and pitted at the apex, somewhat uneven on one side and marked with a slight suture on the other. Skin, dark red. Stalk, short, about an inch or a little more in length, and inserted in a deep cavity. Flesh, reddish, tender, and juicy, with a brisk and pleasant sub-acid flavour.

A good cherry for culinary purposes, ripe in the middle and end of July. The tree is a free and erect grower, but an indifferent bearer.

De St. Martin. See *All Saints*.

De Villenne. See *Carnation*.

De Villenne Ambré. See *Carnation*.

Doctor. See *American Doctor*.

Donna Maria. See *Royal Duke*.

Doppelte Natte. See *Double Natte*.

Double Glass. See *Great Cornelian*.

DOUBLE NATTE (*Doppelte Natte ; Kirsche Von der Natte ; Braune Frühkirsche*).—Fruit, large for its class, roundish, but a little compressed on both sides, somewhat ovate towards the apex, and marked with a fine line on one side. Skin, dark brown or brownish black. Stalk, slender, slightly curved, pale green, and inserted in a flat depression. Sometimes the stalk is as much as three inches long, beset with leaves, and frequently with two fruit. Flesh, very red and juicy ; juice also red, and when well ripened of a rather rich and somewhat aromatic flavour. Stone, oval.

A very good cherry ; ripe in the beginning and middle of July.

The tree is a good bearer, of rather small size, and handsome habit of growth. It is a more compact grower, and the shoots are longer, thinner, and more pendulous than the Morellos.

Double Volger. See *Gros Gobet*.

Doucette. See *Belle de Choisy*.

DOWNER'S LATE (*Downer's Late Red ; Downer's*).—Fruit, produced in large bunches, medium sized, obtuse heart-shaped. Skin, of a delicate clear red on the exposed side, but paler and mottled with

pale yellow where shaded. Stalk, an inch and a half long, inserted in a shallow depression. Flesh, pale, tender, juicy, sweet, and richly flavoured.

This is a very excellent late cherry, which succeeds well in this climate and is worthy of extensive cultivation.

The tree is healthy, a good grower, and an excellent bearer. Ripe in the middle and end of August.

It was raised at Dorchester, near Boston, U.S.A., by Mr. Samuel Downer, and I first received it from America in 1847.

DOWNTON.—Fruit, above medium size, very obtusely heart-shaped, almost round, and slightly compressed on one side, which is marked with a delicate suture. Skin, tender, tinged on the side next the sun with delicate red, and mottled and dotted with deep red, but pale yellow where shaded. Flesh, pale amber, transparent, tender, and juicy, with a very rich and high flavour.

A most delicious cherry of the first quality. It ripens in the middle and end of July, but is earlier when grown against a wall, for which purpose it is well adapted.

The tree is a strong and vigorous grower, healthy and hardy, and an excellent bearer. It succeeds well as a standard.

It was raised by T. A. Knight, Esq., of Downton Castle, and was first introduced to the notice of the Horticultural Society in 1822.

Dredge's Early White. See *White Heart.*

Drogan's Gelbe Knorpelkirsche. See *Drogan's Yellow Bigarreau.*

Drogan's Weisse Knorpelkirsche. See *Drogan's White Bigarreau.*

DROGAN'S WHITE BIGARREAU (*Bigarreau Blanc de Drogan*).—This is a very early form of the Bigarreau, being quite shrivelled when that variety is only just ripe. It is perfectly heart-shaped, rather pointed at the apex, and flattened on one side. Skin, yellow, mottled and flushed with red on the side that is much exposed. Stalk, an inch and a half long, stout. Flesh, firm, sweet, and richly flavoured.

A very desirable variety; ripe in the middle and end of June.

DROGAN'S YELLOW BIGARREAU (*Bigarreau Jaune de Drogan; Drogan's Gelbe Knorpelkirsche; Golden Bigarreau*).—Fruit, large and round, more the shape of a May Duke than a Bigarreau. Skin, a fine clear pale yellow all over, and without the least tinge of red. Stalk, an inch and a half long. Flesh, very juicy, sweet, and very nicely flavoured, but not rich.

A very ornamental and beautiful cherry; ripe in the end of July and beginning of August.

DUCHESSE DE PALLUAU.—Fruit, large, one inch wide, eight-tenths of an inch long, oblate, without any suture on the side except what is indicated by a hair line, flattened and pitted at the apex, where

it is marked with a yellow point. Skin, thin, of a brilliant red colour, which becomes of a dark red as it attains maturity. The common peduncle is about half an inch long, and the stalk an inch and a half. The fruit generally grows singly and rarely in pairs. Flesh, yellowish, very tender and juicy, with a brisk and agreeable acidulous flavour. Juice, pale red. Stone, roundish oval and thick.

A very fine cherry of the May Duke class.

It ripens in the end of July, about a fortnight after the May Duke. The tree is exactly similar to the May Duke in the growth and in the leaves.

Duke. See *May Duke.*

Dutch Bigarreau. See *Bigarreau de Hollande.*

Dutch Morello. See *Morello.*

EARLY AMBER (*Early Amber Heart*).—Fruit, above medium size, heart-shaped. Skin, pale amber, with a flush of red next the sun. Stalk, two inches long. Flesh, pale yellow, juicy, sweet, and richly flavoured.

It ripens in the beginning of July.

Early Black. See *Black Heart.*

EARLY BLACK BIGARREAU.—Fruit, large, as large as the Bohemian Black Bigarreau, distinctly heart-shaped, and very uneven in its outline. Skin, jet black. Stalk, an inch and a half to an inch and three-quarters long. Flesh, dark purple, very tender, richly flavoured, sweet, and excellent.

This is a fine early Bigarreau; ripe in the beginning of July.

Early Duke. See *May Duke.*

EARLY JABOULAY (*Bigarreau Jaboulay; Bigarreau Gaboulais; Bigarreau de Lyons*).—Fruit, large, obtuse heart-shaped, uneven in its outline, rounded at the apex, and marked with a distinct, though not a deep suture. Skin, thin, deep amber, thickly mottled with blotches and dots of blood red of a bright colour; sometimes it is quite pale and amber-coloured, with a little red on it in dots and spots; when fully exposed and allowed to hang it is more overspread with red and becomes nearly black. Stalk, an inch and a half to two inches long, rather deeply inserted. Flesh, quite pale and opaline, very tender and very juicy, sweet, and of excellent flavour. Juice, pale.

A first-rate early cherry; ripe out of doors in the end of June, but in an orchard-house in the end of May and beginning of June.

It is not a Bigarreau, but a Gean.

EARLY LYONS (*Guigne Hâtive de Lyons; Rose de Lyons*).—Fruit, of the largest size, obtuse heart-shaped, rather bossed on its surface, and flattened on one side, which is marked with the suture.

Skin, of a mahogany colour, deeply mottled with blood red. Stalk, about an inch and a half long, stout, and not deeply inserted. Flesh, tender, deeply stained with red, and of excellent flavour. Juice, red.

An excellent and very handsome early cherry, ripening at the same time as Early Jaboulay, but much larger and of darker colour.

EARLY MAY (*Small May; Small Early May; May; Nain a Fruit Rond Précoce; Nain Précoce; Indulle; Petit Cerise Ronde Précoce; Petit Cerise Rouge Précoce; Frühe Zwergweichsel; Weisse Sauer Kirsche; Frühe Kleine Runde Zwergweichsel*).—Fruit, small, round, and a little flattened about the stalk and the apex. Skin, bright red at first, but the longer it hangs it becomes of a dark red. Stalk, about an inch long, slender, set in a shallow depression. Flesh, red, tender, juicy, and briskly acid. Stone, very small and round.

The earliest of all cherries, ripe in the middle of June, but now not worth cultivation, since there are so many other varieties which are almost equally as early and very superior to it as dessert fruits. It has for centuries been cultivated in this country, but more on account of its earliness than for any other merit it possesses.

The tree is of dwarf habit of growth, with slender and pendent shoots. It is tender, and requires the protection of a wall, but is unworthy of such a situation.

Early May Duke. See *May Duke*.

EARLY PROLIFIC.—Fruit, above medium size, obtuse heart-shaped. Skin, pale amber, mottled with crimson. Stalk, two inches long. Flesh, tolerably firm, juicy, rich, sweet, and delicious.

Ripe in the end of June.

EARLY PURPLE GEAN (*Early Purple Griotte; Frühe Schwarze Herzkirsche; German May Duke; Hâtive de Boutamand.*—Fruit, large, obtuse heart-shaped, a little flattened on one side. Skin, of a uniform shining dark purple, almost black. Stalk, slender, from two to two and a half inches long, inserted in a pretty wide but shallow depression. Flesh, dark purple, tender, and very juicy, with a particularly rich, sweet flavour.

A most delicious cherry; ripe on a wall the last week of May or first of June. It is as early as the Early May, and about a fortnight earlier than the May Duke, to both of which it is far superior in richness of flavour.

The tree is vigorous and healthy, succeeds well as a standard, and is an excellent bearer, but it requires to be grown on the Mahaleb stock. To orchardists this would prove a valuable acquisition, both as regards the earliness and the rich flavour of the fruit.

This variety was received by the London Horticultural Society from Decandolle, of Geneva, in 1822; and by M. Decandolle it was procured from M. Baumann, of Bolwyller.

Early Purple Griotte. See *Early Purple Gean.*

EARLY RED BIGARREAU (*Bigarreau Rouge de Gouben*).—The fruit is large, about the size of the ordinary Bigarreau, but of a decided heart-shape. The skin is bright red and transparent, like that of Belle de Choisy. The stalk is from an inch and a half to an inch and three-quarters long. Flesh, firm, rich, sweet, and excellent.

This is a very excellent early cherry, ripening from the middle to the end of June, and quite ripe before the old Bigarreau begins to colour.

The tree is like a Duke in its habit of growth, but the fruit is so delicately heart-shaped, and the flesh so firm, that it must be classed among the Bigarreaus.

Early Richmond. See *Kentish.*

EARLY RIVERS.—Fruit, produced in clusters of ten or twelve, two to four being on one peduncle; large, nearly an inch in diameter, roundish heart-shaped, somewhat uneven and indented on the surface, marked with a faint suture, and slightly pitted on the apex, where there is a deep style-point. Skin, shining deep black. Stalk, an inch and three-quarters long, rather slender, green, and with a small, rather deeply-imbedded disk. Flesh, very tender, sweet, and agreeably flavoured. Stone, extremely small.

A very excellent cherry; ripe in the end of June. The tree is an abundant bearer.

This is a seedling, raised by Mr. Rivers from Early Purple Gean. The tree first produced fruit in 1869, and it received a First Class Certificate from the Royal Horticultural Society in 1872.

Elkhorn. See *Tradescant's Heart.*

ELTON.—Fruit, large, handsomely heart-shaped. Skin, pale waxen yellow on the shaded side, but beautifully mottled and dotted with bright red on the exposed side. Stalk, pretty stout, from two to two and a quarter inches long, set in a shallow depression. Flesh, pale, more tender than firm, juicy, sweet, and of a very rich flavour. Stone, medium sized, ovate.

A very valuable and deliciously flavoured cherry; ripe in the beginning and middle of July.

The tree is a strong and vigorous grower, hardy, healthy, and an excellent bearer. It succeeds well either as a standard or against a wall. The leaves are very long, more so than those of the Bigarreau, and hang down. The flowers are also of large size.

This variety was raised in 1806, by T. A. Knight, Esq., from the Bigarreau or Graffion, impregnated with the White Heart.

EMPRESS EUGÉNIE (*Impératrice Eugénie*).—Fruit, large, roundish, inclining to oblate, marked on one side by a deep suture, which terminates at the apex in a long grey style-point. Skin, thin, bright

red, changing to dark purplish red. Flesh, pretty firm, very juicy, sweet, sugary, and with a fine refreshing acidity.

A very fine form of May Duke, ripening a week earlier than that variety.

It originated in a vineyard at Belleville, near Paris, where it was discovered by M. Varenne, and it was first propagated by M. A. Gonthier in 1855.

English Bearer. See *Carnation.*

Englische Schwarze. See *Corone.*

Flanders Cluster. See *Cluster.*

Flandrische Weichsel. See *Cluster.*

Fleischfarbigen Kirsche. See *Carnation.*

FLEMISH.—Some pomologists have fallen into the mistake of regarding this cherry as synonymous with Gros Gobet; others think it the same as the Kentish. The latter is nearer the truth; but the Kentish and Flemish are decidedly different. The fruit of the two is somewhat similar; but the trees of the Flemish are less drooping than those of the Kentish, and the fruit is smaller, and about eight or ten days later. Any one who examines the two varieties as they are grown in the Kentish orchards will see at once that the varieties are different.

FLORENCE (*Knevett's Late Bigarreau*).—Fruit, large, heart-shaped, flattened at the stalk, rather blunt towards the apex, and compressed on one side, which is marked with a shallow suture or fine line. Skin, smooth and shining, pale yellow mottled with red on the shaded side, but of a clear bright red dotted with deeper red on the side exposed to the sun. Stalk, about two inches long, slender, and inserted in a rather deep and wide cavity. Flesh, white, firm, and very juicy, of a rich, sweet, and delicious flavour.

A cherry of first-rate quality, having some resemblance to a Bigarreau, but with a more tender and juicy flesh. It ripens about the beginning and middle of August, being some time later than the Bigarreau and Elton.

The tree is of moderate size, and of a spreading habit of growth; it is an excellent bearer after being planted a few years, and requires to be planted against a wall.

This variety was imported from Florence towards the latter part of the last century, and was planted at Hallingbury Place, in Essex.

Four-to-the-Pound. See *Tobacco-leaved.*

Fraser's Black. See *Black Tartarian.*

Fraser's Black Heart. See *Black Tartarian.*

Fraser's Black Tartarian. See *Black Tartarian.*

Fraser's Tartarische Schwarze Herzkirsche. See *Black Tartarian.*

Fraser's White Tartarian. See *White Tartarian.*

Fraser's White Transparent. See *White Tartarian.*

FROGMORE EARLY (*Frogmore Early Bigarreau*).—Fruit, large, obtuse heart-shaped, compressed on the side, and with a faint suture. Skin, pale waxen yellow in the shade, suffused with deep red next the sun. Stalk, two inches long, with a very small receptacle. Flesh, remarkably tender and melting, as much so as in a Gean, very juicy, and with an excellent flavour.

A very delicious cherry, as early as the May Duke. The tree is an abundant bearer.

Frogmore Early Bigarreau. See *Frogmore Early.*

FROGMORE MORELLO.—This is a large form of the old Morello.

Frühe Kleine Runde Zwergweichsel. See *Early May.*

Frühe Schwarze Herzkirsche. See *Early Purple Gean.*

Frühe Zwergweichsel. See *Early May.*

GASCOIGNE (*Curan; Bleeding Heart; Gascoigne Heart; Herefordshire Heart; Red Heart* of some collections; *Guigne Rouge Hâtive*). — Fruit, above medium size, heart-shaped, broad at the stalk, and terminating at the apex in an acute swollen point; on one side it is marked with a rather deep suture, which extends from the stalk across the apex and continues like a fine line on the other side. Skin, entirely covered with bright red, particularly on one side and round the apex, but on the other parts it is paler and mottled. Stalk, two inches long, slender, and very slightly depressed. Flesh, yellowish white, half-tender, juicy, and sweet. Stone, rather large and ovate.

A very old variety of cherry, now rarely cultivated, being much inferior to the sorts which are generally grown. It ripens about the beginning or middle of July.

The tree is rather a strong grower, but an indifferent bearer.

This is one of the oldest varieties of cherries of which we have any record. It is mentioned by Parkinson, who says "it is known but to a few."

GASKINS, a corruption of Gascoignes, refers to those cherries originally obtained from Gascony. About Rye, in Sussex, the name is still in general use; and these cherries are said to have been brought from France by Joan of Kent when her husband, the Black Prince, was commanding in Guienne and Gascony. See GUIGNE.

German May Duke. See *Early Purple Gean.*

Glimmert. See *Gros Gobet.*

Gobet à Courte Queue. See *Gros Gobet.*

Golden Bigarreau. See *Drogan's Yellow Bigarreau.*

GOVERNOR WOOD.—Fruit, large, obtuse heart-shaped. Skin, pale yellow, washed and mottled with bright red. Stalk, an inch and a half long. Flesh, half-tender, juicy, sweet, and very richly flavoured.

A very excellent cherry; ripe in the beginning of July.

Graffion. See *Bigarreau.*

Grand Glimmert. See *Gros Gobet.*

Grande Zeelandoise. See *Gros Gobet.*

GREAT CORNELIAN (*Double Glass*).—Very large, oblate, marked on one side with a very deep suture, which quite divides the fruit. Skin, thin and translucent, at first of a light red, but becoming darker as it ripens. Stalk, an inch and a half long. Flesh, yellowish, tender, very juicy, with a fine sub-acid, vinous, and rich flavour.

Ripe in the beginning of July.

GRIOTTE DE CHAUX.—Large, roundish oblate. Skin, dark red and shining. Stalk, two inches long, and slender. Flesh, dark, tender, melting, and very juicy, with a brisk sub-acid flavour.

This is a mild-flavoured Morello; ripe about the end of July.

GRIOTTE IMPÉRIALE.—A fine large obtuse heart-shaped cherry, of a dark mahogany colour. Stalk, not more than an inch long, very stout. Flesh, deep dark red, briskly acid, but not austere.

A handsome black Morello cherry, which hangs till the end of August.

GRIOTTE DE KLEPAROW (*Belle Polonaise*).—Medium sized, roundish oblate. Skin, dark red. Stalk, two inches long. Flesh, dark, tender, and juicy, with a rich, sweet, and sub-acid flavour.

A mild-flavoured Morello; ripe in the end of July.

Griotte de Portugal. See *Archduke.*

Griotte Ordinaire du Morel. See *Morello.*

Griottier de Choisy. See *Belle de Choisy.*

Griottier de Palembre. See *Belle de Choisy.*

Griottier Rouge Pâle. See *Carnation.*

Groote Princess. See *Bigarreau de Hollande.*

Gros Cœuret. See *Belle de Rocmont.*

GROS GOBET (*Montmorency; Montmorency à Courte Queue; Gobet à Courte Queue; Montmorency à Gros Fruit; Cerise à Courte Queue;*

Cerise à Courte Queue de Provence; Grosser Gobet; Weichsel mit Kurzen Stiel; Grosse Montmorency mit Kurzen Stiel; Volgers-Volger, or Double Volger; Glimmert; Grand Glimmert; Guldemonds-kers; Guldewagens-kers; Rosenoble; Schimmelpennings-kers; Zeelandoise; Grande Zeelandoise; Yellow Ramonde).—Fruit, above medium size, oblate, very much flattened at both ends, and marked on one side with a deep suture. Skin, smooth and shining, of a fine clear red at first, but becoming of a dark red the longer it hangs. Stalk, very short and thick, from half an inch to an inch in length, and set in a deep cavity, which has a deep groove on one side of it, formed by the suture. Flesh, white, tender, very juicy, and briskly acid; but when allowed to hang and become perfectly ripe, it is more agreeably and pleasantly flavoured. Stone, medium sized, roundish, and adhering pretty closely to the flesh.

This variety is only fit for preserving; it ripens about the middle and end of July.

The tree is an indifferent bearer, and on that account is almost out of cultivation.

This cherry is by many called the Flemish, and by others the Kentish, but both of these are quite distinct varieties. Forsyth has evidently called it the Kentish on the authority of Duhamel, for the description he has given of that variety is the same as that of Duhamel for Gros Gobet, and not of the true Kentish. Lindley very properly describes it separately from the Kentish, under the name of Montmorency, accompanied with Duhamel's synonyms.

Grosse Cerise Rouge Pâle. See *Carnation.*

Grosse de Wagnelée. See *Reine Hortense.*

Grosse Montmorency mit Kurzen Stiel. See *Gros Gobet.*

Grosse Schwarze Herzkirsche. See *Black Heart.*

Grosser Gobet. See *Gros Gobet.*

Grüne Kirsche. See *All Saints.*

GUIGNE, GEAN, or GEEN.—This word is derived from Guienne, whence these cherries were first obtained. See GASKINS.

Guigne Grosse Noire. See *Black Heart.*

Guigne Hâtive de Boutamand. See *Early Purple Gean.*

Guigne Noire. See *Black Heart.*

Guigne Noire de Büttner. See *Büttner's Black Heart.*

Guigne Noire de Strass. See *Reine Hortense.*

Guigne Noire Tardive. See *Tradescant's Heart.*

Guigne Precoce de Werder. See *Werder's Early Heart.*

Guigne Rouge Hâtive. See *Gascoigne.*

GUIGNE TRÈS PRÉCOCE.—Fruit, rather small, and not quite medium sized, obtuse heart-shaped, and rather uneven in its outline. Skin, quite black. Stalk, an inch and a half long, slender, deeply inserted in a rather wide cavity. Flesh, very tender, juicy, and of good flavour. Juice, coloured.

A very early black Gean; a week earlier than Early Purple Gean, and ripe in the middle and end of June. In an orchard-house it is ripe in the end of May and beginning of June.

Guignier à Feuilles de Tabac. See *Tobacco-leaved.*

Guignier à Rameaux Pendants. See *All Saints.*

Guldemonds-kers. See *Gros Gobet.*

Guldewagens-kers. See *Gros Gobet.*

HARRISON'S HEART (*White Bigarreau*; *Harrison's Duke*).—Fruit, medium sized, heart-shaped, flattened near the stalk, on the side which is marked with a shallow suture, which is not indented, but terminated by a small point or nipple, as in some of the peaches, where the style-point is. Skin, at first of a pale yellowish colour, thickly speckled and covered with red, but as it ripens it is completely overspread, and thickly mottled and spotted with blood red, except at the apex, where the red is not so thick. Flesh, firm, but less so than the Bigarreau; yellowish white, rayed with white, juicy and well-flavoured, but not so rich as the Bigarreau.

This has for some years been confounded with the Bigarreau. The true Harrison's Heart is now very seldom met with, and the opinion has gone abroad that it is synonymous with the Bigarreau. The characters, however, are very distinct; the Bigarreau is of a roundish heart-shape, while the other is of a true heart-shape; the apex of the Bigarreau is pitted, that of this is nipple; the colour of the Bigarreau is pale, and only dark red next the sun; this is almost entirely overspread with red, and spotted with blood red. The stalk of Harrison's Heart is more slender than that of the Bigarreau; the latter ripens in the second week in July, the former in the second of August.

Forsyth gives an apocryphal account of this being brought from India by General Harrison, who went out as Governor of St. George in 1710, and returned home in 1719, bringing this cherry with him.

Hâtive de Lyon. See *Early Lyons.*

Herefordshire Heart. See *Gascoigne.*

Hertfordshire Black. See *Corone.*

Hildesheimer Ganz Späte Knorpelkirsche. See *Bigarreau de Hildesheim.*

Hildesheimer Späte Herzkirsche. See *Bigarreau de Hildesheim.*

HOGG'S BLACK GEAN.—Fruit, medium sized, obtuse heart-shaped. Skin, black and shining. Stalk, an inch and a half long. Flesh, dark, very tender, richly flavoured, and very sweet.

Ripe in the beginning of July.

HOGG'S RED GEAN.—Fruit, medium sized, roundish, inclining to heart-shaped. Skin, red, freckled with amber yellow. Stalk, an inch and a half long. Flesh, yellowish, very tender and juicy, sweet, and richly flavoured.

Ripe in the beginning of July.

Hollandische Grosse. See *Bigarreau de Hollande.*

Hollandischekirsche. See *Carnation.*

HUNGARIAN GEAN.—Fruit, rather below the medium size, obtuse heart-shaped. Skin, amber-coloured, mottled with red on the side exposed to the sun. Flesh, half-tender, whitish, tolerably sweet and tender. Stone, large and ovate.

A variety of second-rate quality; ripe in July. The tree succeeds well as a standard, and is an abundant bearer.

Hybrid de Laeken. See *Reine Hortense.*

Impératrice Eugénie. See *Empress Eugénie.*

Indulle. See *Early May.*

Italian Heart. See *Bigarreau.*

Jaune de Büttner. See *Büttner's Yellow.*

JEFFREYS' DUKE (*Cherry Duke* of Duhamel; *Jeffreys' Royal; Jeffreys' Royal Caroon; Royale; Königliche Weichselbaum der Chery Duke; Königliche Sussweichsel*).—Fruit, about medium size, smaller than the May Duke, round, and flattened at both ends. Skin, of a fine deep red, which changes to very dark red the longer it hangs. Stalk, about an inch and a half long, inserted in a shallow cavity. Flesh, pale red, tender, very juicy, sweet, and richly flavoured.

An excellent cherry of first-rate quality. It is in season at the same time as the May Duke, but instead of being acid it is quite sweet before attaining its dark colour. Ripe the beginning and middle of July.

The tree is peculiar in its growth, being of a very compact and upright habit, and never makes much wood in a season; the shoots are very short, and thickly set with bloom buds. It succeeds well either as a standard or against a wall, and is an abundant bearer.

It is said by Mr. Lindley that this variety was introduced by Jeffreys, of the Brompton Park Nursery, who died in 1785. The first notice I find of it, in the catalogues of that nursery, is in 1785, from which time it is called Royal and New Royal, except in one instance in 1790, when it is entered as Jeffreys' Seedling. In Miller & Sweet's catalogue for 1790 it is called Jeffreys' fine new seedling.

Jeffreys' Royal Caroon. See *Jeffreys' Duke.*

JOC-O-SOT.—Fruit, large and handsome, somewhat obtusely heart-shaped, compressed on the sides, and deeply indented at the apex. Skin, shining, of a deep brownish black colour. Stalk, two inches long. Flesh, dark brownish red, tender, juicy, rich, and sweet.

Ripe in the middle of July.

KENNICOTT.—Fruit, large, roundish heart-shaped, and compressed on the sides. Skin, of a fine amber yellow, considerably mottled with deep glossy red. Flesh, yellowish white, firm, juicy, rich, and sweet.

Ripe in the beginning and middle of August.

KENTISH (*Common Red; Early Richmond; Pie Cherry; Sussex; Virginian May*).—Fruit, medium sized, round, and inclining to oblate in shape, marked on one side with a very faint suture, which in some specimens is not distinguishable, pitted at the apex, in which is a small style-point. Skin, at first pale flesh-coloured, but changing to clear deep red, and when allowed to hang it assumes a very dark and almost black colour. Stalk, varying from an inch to an inch and a half long, pretty stout, and inserted in a considerable depression. Flesh, yellowish, tender, juicy, and briskly flavoured. Stone, medium-sized, ovate, and flattened, adhering firmly to the stalk, so much so that it may be drawn out, leaving the fruit entire.

This is larger than the Flemish, and a superior variety. It is the best cooking cherry, and is ripe in the middle and end of July.

Kentish Heart. See *White Heart.*

Kirsche von der Natte. See *Double Natte.*

Kirtland's Mammoth. See *Mammoth.*

Kirtland's Mary. See *Mary.*

Klüftchenkirsche. See *Cluster.*

Knevett's Late Bigarreau. See *Florence.*

KNIGHT'S EARLY BLACK.—Fruit, large, obtuse heart-shaped, irregular and uneven on its surface. Skin, dark dull red, becoming almost black when fully ripe. Stalk, two inches long, inserted in a deep and rather wide cavity. Flesh, dark purple, tender, juicy, and sweet, richly and highly flavoured. Stone, small and roundish.

A delicious early cherry, ripe on standards in the end of June and beginning of July, about a week or ten days earlier than the May Duke. The tree is a free grower, strong, and vigorous, and a very abundant bearer. It succeeds well as a standard, but is well deserving of a wall, when the fruit will be much improved and produce much earlier than on standards.

This valuable cherry was raised by T. A. Knight, Esq., about the year 1810, from the seed of the Bigarreau impregnated with the pollen of the May Duke.

Königliche Sussweichsel. See *Jeffreys' Duke.*

Königliche Weichselbaum der Chery Duke. See *Jeffreys' Duke.*

Kronherzkirsche. See *Corone.*

Lacure. See *Black Heart.*

LADY SOUTHAMPTON'S.—This is a medium sized, yellow, heart-shaped cherry, of the Bigarreau class, with firm, but not juicy, flesh. It is now very little cultivated, and is but a worthless variety.

Ripe in the end of July and beginning of August.

Large Black Bigarreau. See *Tradescant's Heart.*

Large May Duke. See *May Duke.*

Large Wild Black. See *Corone.*

LATE BIGARREAU.—Fruit, large, obtuse heart-shaped, and uneven in its outline, broadly and deeply indented at the apex. Skin, of a fine rich yellow, with a bright red cheek, which sometimes extends over the whole surface. Stalk, an inch and a half long. Flesh, yellowish, considerably firm, sweet, and agreeably flavoured.

A large and handsome late Bigarreau; ripe in the middle of August. The tree is very productive.

LATE DUKE (*Anglaise Tardive*).—Fruit, large, obtusely heart-shaped, and somewhat compressed. Skin, shining, of a fine bright red, which becomes darker as it ripens. Stalk, an inch and a half to two inches long. Flesh, pale yellow, tender, juicy, and richly flavoured.

Ripe in the middle and end of August.

Late Morello. See *Morello.*

Late Mottled Bigarreau. See *Bigarreau Napoléon.*

LATE PURPLE GEAN.—This is a fine late Black Gean, ripening in the latter end of July.

Lauermann's Herzkirsche. See *Bigarreau Napoléon.*

Lauermann's Kirsche. See *Bigarreau Napoléon.*

LEMERCIER. See *Reine Hortense.* There is a Lemercier grown by Mr. Rivers which is later than Reine Hortense, and, before it is quite ripe, considerably more acid than that variety. The tree has also a more rigid and upright growth, like the Dukes; but it is evidently a seminal variety of Reine Hortense, and, being a better bearer, is perhaps the preferable kind to grow of that admirable cherry.

Lion's Heart. See *Ox Heart.*

LOGAN.—Fruit, above medium size, obtuse heart-shaped. Skin, deep blackish purple. Stalk, an inch and a half long. Flesh, brownish red, almost firm, juicy, sweet, and richly flavoured.

Ripe in the middle and end of July. The tree blooms late.

Louis XVIII. See *Reine Hortense.*

LUDWIG'S BIGARREAU (*Bigarreau de Ludwig*).—Fruit, large

and perfectly heart-shaped, terminating at the apex in a sharp point, with a slightly marked suture on one side. Skin, shining, of a fine bright red colour, which is evenly distributed over the whole surface, except that it is a little paler on the shaded side. Flesh, pale yellow, very tender and melting, much more so than Bigarreaus generally are.

A delicious early Bigarreau, ripening just after the Early Red Bigarreau.

In the "Dictionnaire de Pomologie" Mr. Leroy states that this is an English variety raised by Mr. Rivers, of Sawbridgeworth.

LUKE WARD'S (*Lukewards*).—Fruit, medium sized, obtuse heart-shaped. Skin, dark brownish red, becoming almost black as it ripens. Stalk, about two inches long. Flesh, half-tender, dark purple, juicy, sweet, and richly flavoured.

An excellent cherry, superior in quality to either the Black Heart or Corone. It is ripe in the end of July and beginning of August. The tree is a free grower, hardy, healthy, but a bad bearer, and on that account its cultivation has to a great extent been discontinued.

This is one of the oldest cherries known in this country, and seems to have been held in great estimation by all cultivators of fruit and fruit trees from Parkinson to Miller, as there is scarcely any of the horticultural writers who have not mentioned it. It is first mentioned by Parkinson in 1629.

MAMMOTH (*Kirtland's Mammoth*).—Fruit, very large, often an inch and an eighth in diameter; obtuse heart-shaped. Skin, clear yellow, flushed and marbled with red. Stalk, an inch and a quarter long. Flesh, half-tender, juicy, sweet, and very richly flavoured.

This is a magnificent cherry; ripe in the middle and end of July.

MANNING'S MOTTLED.—Fruit, above medium size, obtusely heart-shaped, and flattened on one side. Skin, amber-coloured, finely mottled, and flushed with red, somewhat translucent and shining. Stalk, slender, two inches long. Flesh, yellow, tender, juicy, sweet, and richly flavoured.

Ripe in the middle of July.

Marbœuf. See *All Saints*.

Marcelin. See *Belle de Rocmont*.

MARY (*Kirtland's Mary*).—Large, roundish heart-shaped, and handsome. Skin, very much mottled with deep rich red on a yellow ground, and, when much exposed to the sun, almost entirely of a rich glossy red. Stalk, from one inch and a half to two inches long. Flesh, pale yellow, firm, rich, and juicy, with a sweet and high flavour.

This is a very beautiful and very fine cherry; ripe in the middle and end of July.

May. See *Early May*.

MAY DUKE (*Duke; Early Duke; Early May Duke; Large May*

Duke; Morris's Duke; Morris's Early Duke; Benham's Fine Early Duke; Thompson's Duke; Portugal Duke; Buchanan's Early Duke; Millett's Early Heart Duke; Anyleterre Hâtive; Royale Hâtive).—Fruit, large, roundish, flattened at both ends, indented at the apex, in the centre of which there is a small dot of russet. A very shallow but distinct suture extends all round the fruit. Skin, at first of a red cornelian colour, but becoming of a dark red when fully ripened. Stalk, about an inch and a half long, supported on a common peduncle, which bears several others. Flesh, red, tender, juicy, and richly flavoured. Juice, dark-coloured, and it stains red. Stone, small, nearly round, and slightly flattened.

The tree is a free grower, with a characteristic upright habit, hardy, an excellent bearer, and the variety is one of the best for forcing. This is a very old variety.

The name May Duke is supposed to be a corruption of Medoc, whence this kind of cherry was first brought.

De Meruer. See *Reine Hortense.*

Merveille de Hollande. See *Reine Hortense.*

Merveille de Septembre. See *Tardive de Mans.*

Milan. See *Morello.*

Millett's Early Heart Duke. See *May Duke.*

Monats-amarelle. See *All Saints.*

Monats-weichsel. See *All Saints.*

Monströse Marmorkirsche. See *Bigarreau de Mezel.*

Monstrueuse de Bavay. See *Reine Hortense.*

Monstrueuse de Jodoigne. See *Reine Hortense.*

Montmorency. See *Gros Gobet.*

Montmorency à Courte Queue. See *Gros Gobet.*

Montmorency à Gros Fruit. See *Gros Gobet.*

Morelle. See *Morello.*

MORELLO (*Agnate or Murillo; Milan; Black Morello; Dutch Morello; Late Morello; Ronalds' Large Morello; Cerise du Morel; Griotte Ordinaire du Morel; Morelle; Crown Morello*).—Fruit, large, roundish, inclining to heart-shaped; compressed a little on one side, which is marked with a slight suture, and somewhat depressed at the apex. Skin, dark red, but changing to a deeper colour, and becoming almost black the longer it hangs on the tree. Stalk, from an inch and a half to two inches long, inserted in a slight depression. Flesh, deep purplish red, tender, juicy, and briskly acid, but when allowed to hang till it attains its darkest colour it is rich and agreeably flavoured.

This is the best of all the cherries for culinary purposes, either for preserving or to be used in confectionery; it ripens in July and August, and will continue on the tree as late as September.

The tree is of a spreading habit of growth, with pendulous shoots; it is very hardy, and an abundant bearer. It succeeds well as a standard, but is generally grown against a wall exposed to the north, where it produces its fruit of greater size and much later, and attains greater perfection than any other kind of fruit would do in a similar situation.

This is a very old variety, being mentioned by Parkinson in 1629, and it appears to me that "The great bearing cherry of Master Millen" of the same author is the same as the Morello, and hence Switzer calls it the "Milan": "is a reasonable great red cherry bearing plentifully although it bee planted against a north wall, yet it will bee late ripe, but of an indifferent, sweet, and good relish."

Morello de Charmeux. See *Belle Magnifique*.

Morestein. See *Reine Hortense*.

Morris's Duke. See *May Duke*.

Morris's Early Duke. See *May Duke*.

Nain à Fruit Rond Précoce. See *Early May*.

Nain Précoce. See *Early May*.

NAPOLÉON NOIR is a medium sized very early Black Heart, with an uneven surface. The stone is very small. It is a most delicious cherry.

Napoleon's Herzkirsche. See *Bigarreau Napoléon*.

Noir de Tartarie. See *Black Tartarian*.

Nouvelle d'Angleterre. See *Carnation*.

NOUVELLE ROYALE.—Fruit, large, much more so than the May Duke, but similar to it in shape, and somewhat uneven in its outline. Skin, red at first, but becoming quite black the longer it hangs. Stalk, an inch and a quarter to an inch and a half long. Flesh, tender, juicy, and with the flavour of the May Duke.

This is a late Duke cherry, well worthy of a place in every collection; it ripens in the end of July, and the tree has a fine compact pyramidal habit.

Ochsenherzkirsche. See *Ox Heart*.

Octoberkirsche. See *All Saints*.

OHIO BEAUTY.—Fruit, large, obtuse heart-shaped. Skin, pale yellow, overspread with red. Flesh, pale, tender, brisk, and juicy. Ripe in the beginning of July.

Oranienkirsche. See *Carnation*.

OSCEOLA.—Fruit, above medium size, heart-shaped, and with a deep suture on one side. Skin, dark purplish red, almost black. Stalk, about two inches long. Flesh, liver-coloured, tender, very juicy, rich, and sweet.

Ripe in the middle and end of July.

OSTHEIM (*Ostheimer Kirsche; Ostheimer Weichsel*).—Fruit, large, round, flattened at both ends, and very slightly compressed on the side. Skin, dark red, changing as it ripens to dark purplish red. Stalk, from an inch and a half to two inches long, placed in a wide and shallow depression. Flesh, dark red, tender, juicy, with a pleasant, sweet, and sub-acid flavour. Stone, small, roundish oval.

An excellent preserving cherry, not so acid as the Morello; it is ripe the end of July. The tree forms a thick, bushy head, with long, slender, and pendulous shoots; it is an abundant bearer, and better suited for a dwarf than a standard.

Ostheimer Kirsche. See *Ostheim*.

Ostheimer Weichsel. See *Ostheim*.

Ounce Cherry. See *Tobacco-leaved*.

OX HEART (*Lion's Heart; Bullock's Heart; Ochsenherzkirsche*).—Fruit, large, obtuse heart-shaped, flattened on one side, which is marked with a suture. Skin, shining, dark purplish red. Stalk, two inches long, placed in a shallow depression. Flesh, somewhat firm, dark red, with a brisk and pleasant flavour, which is considerably richer when the fruit is highly ripened. Stone, roundish oval.

A large, handsome, and very excellent cherry; it ripens in the end of July.

PARAMDAM (*Baramdam*).—Small and round, not quite half an inch in diameter. Skin, pale red. Stalk, an inch long. Flesh, pale, tender, with an agreeable and lively acidity.

It ripens in the end of July. The tree is of very diminutive growth; one in my possession, not less than 100 years old, being little more than seven feet high, and the stem not so thick as a man's arm.

This is a variety of the native *Cerasus vulgaris*. It was first brought to my notice by a reference to Hitt's "Treatise of Fruit Trees," and on application to my friend, the late Rev. Henry Manton, of Sleaford, he was so good as to procure me trees from the very holt to which Hitt refers in the following account of it:—

"I have near Sleaford in Lincolnshire met with a different kind of cherry to any of the former; it is called the Baramdam, which is the name of the place where it grows, in a perfect wild manner, so that not any one can give account of their being planted. Mr. Pattison, the proprietor of the land, and present inhabitant, is now (1755) about sixty years of age, who told me their number was greatly increased in his time; and he further added that the same land had been the property of his father and grandfather, both of whom he knew very well, but neither of them was ever able to give him any account of its being planted. And I am by just reasons prompt to say there is no marks of art in any part of the

Holt, but they increase by suckers like black thorns, and bear upon as small bushes. I have more than once curiously examined them; for, soon after the time that I first saw them, I entered into a contract with the right honourable Lord Robert Manners, which engaged me to reside the greatest part of my time at Bloxholme, which is no more than five miles from Baramdam. I have got some plants of the kind under my care, which thrive well and bear plentifully; though before I saw the original Holt, I had been told they would not thrive in any other place; but I find them quite to the contrary, for they will grow and bear upon moist spungy land, where other cherries will not live long. This I have seen near Ancaster, where I bought some young plants, and there was a larger tree in that ground than any one at Baramdam; it was quite healthy and free from moss, notwithstanding its roots were in water the greatest part of the year.

"They will root well the first year of laying, and I think that the best way to propagate them; for the common kinds made use of for stocks are not so good, being subject to make strong downright roots, whereas these are very fibrous, and grow very near the surface.

"I have propagated the Duke Cherry upon them, and it is not so subject to blights as it is upon the wild black or red, though it does not make so strong shoots; but I think it is the better for that, for dwarfs or espaliers.

"The trees upon their own roots never grow to be large ones, and the leaves are small and smooth, and are of a bright colour; the young shoots are small, much like those of the Morella, and bear their fruit like them, the greatest part of which ripens in August, and but few in July.

"It is a middle-sized round cherry, of a red colour, and its taste is not quite so sweet as some others; though it is not a sour cherry, yet it has some little flavour of bitter in it, like the wild black."

Petit Cerise Rond Précoce. See *Early May.*

Petit Cerise Rouge Précoce. See *Early May.*

De Palembre. See *Belle de Choisy.*

Pie Cherry. See *Kentish.*

Planchoury. See *Belle Magnifique.*

PONTIAC.—Fruit, large, obtuse heart-shaped, compressed on the sides. Skin, dark purplish red, nearly black. Stalk, an inch and a half to two inches long. Flesh, purplish red, half-tender, juicy, sweet, and agreeable.

It ripens in the latter end of July.

Portugal Duke. See *May Duke.*

POWHATTAN.—Fruit, medium sized, roundish heart-shaped, compressed on the sides, uneven in its outline. Skin, brownish red and glossy. Stalk, two inches long. Flesh, rich purplish red, half-tender, juicy, sweet, but not highly flavoured.

It ripens in the end of July.

Princesse de Hollande. See *Bigarreau de Hollande.*

Quatre à la Livre. See *Tobacco-leaved.*

RATAFIA (*Brune de Bruxelles; Ratafia Weichsel; Brusseler Braune; Brusselsche Bruyn*).—Fruit, medium sized, round, and a little flattened

on both sides, marked with a very faint suture on one side. Skin, dark brown, nearly black, and very shining. Stalk, an inch and a half to two inches long, placed in a shallow depression. Flesh, dark red, tender and juicy, with a briskly acid flavour, but which it loses and becomes richer the longer the fruit hangs on the tree. Stone, medium sized, ovate, and adhering closely to the flesh.

This variety ripens in August. It has a close resemblance to the Morello, but is much smaller, and is used for the same purposes. The tree forms a close round head with slender, pendulous shoots, and is an excellent bearer.

Ratafia Weichsel. See *Ratafia*.

Red Heart. See *Gascoigne*.

RED JACKET.—Fruit, large, heart-shaped. Skin, amber, covered with pale red, but when fully exposed entirely covered with bright red. Stalk, two inches long, slender. Flesh, half-tender, juicy, and of good, but not high, flavour.

Ripe in the beginning and middle of August. It is valuable for its lateness.

REINE HORTENSE (*D'Aremberg; Belle Audigeoise; Belle de Bavay; Belle de Laeken; Belle de Prapeau; Belle de Petit Brie; Belle Suprême; Grosse de Wagnelée; Guigne Noire de Strass; Hybrid de Laeken; Louis XVIII.; Lemercier; De Meruer; Merveille de Hollande; Monstrueuse de Bavay; Monstrueuse de Jodoigne; Morestein; Reine Hortense Larose; Rouvroy; Seize à la Livre*).—Fruit, very large, one inch and one-twelfth long and an inch wide, oblong, and compressed on the sides. Skin, very thin and translucent, at first pale red, but assuming a bright cornelian red, and changing to dark brilliant red the longer it hangs. Stalk, very slender, about two inches long. Flesh, yellow, netted, very tender, and very juicy, with a sweet and agreeably acidulous juice.

A very excellent cherry of first-rate quality; it ripens in the middle and end of July.

The tree is a free and vigorous grower and an excellent bearer. It was raised in 1832 by M. Larose, a nurseryman at Neuilly, near Paris, and first produced fruit in 1838.

RIVAL.—Fruit, below medium size, obtuse heart-shaped, uneven in its outline, flattened on one side, and marked with a distinct suture. Skin, black. Stalk, an inch and a half long, slender. Flesh, firm and crackling, sweet, and richly flavoured.

A very late small black Bigarreau, in use till the end of August and beginning of September. It hangs as late as Belle Agathe. The tree is a profuse bearer.

ROCKPORT BIGARREAU.—Fruit, large, obtuse heart-shaped, uneven in its outline, and with a swelling on one side. Skin, pale

amber, covered with brilliant deep red, mottled and dotted with carmine. Stalk, an inch to an inch and a half long. Flesh, yellowish white, firm, juicy, sweet, and richly flavoured.

Ripe in the beginning and middle of July.

Ronalds' Black. See *Black Tartarian.*

Ronalds' Large Black Heart. See *Black Tartarian.*

Ronalds' Large Morello. See *Morello.*

Rose de Lyon. See *Early Lyons.*

Rosenoble. See *Gros Gobet.*

Rothe Oranienkirsche. See *Carnation.*

Rothe Spanische. See *Belle de Rocmont.*

Rouge Pâle. See *Carnation.*

Rouge d'Orange. See *Carnation.*

Rouge de Bruxelles. See *Carnation.*

Rouvroy. See *Reine Hortense.*

ROYAL DUKE (*Donna Maria*).—Fruit, large, oblate, and handsomely shaped. Skin, deep shining red, but never becoming black like the May Duke. Stalk, an inch and a half long, united to a common peduncle, which is about half an inch long. Flesh, reddish, tender, juicy, and very rich. Stone, medium sized, roundish oval.

A delicious cherry of first-rate quality; ripe about the middle of July.

The tree is a free and upright grower like the May Duke, succeeds well as a standard, and is an excellent bearer.

Royale. See *Jeffreys' Duke.*

Royal Hâtive. See *May Duke.*

St. Margaret's. See *Tradescant's Heart.*

St. Martin's Amarelle. See *All Saints.*

St. Martin's Weichsel. See *All Saints.*

Schimmelpenning's-kers. See *Gros Gobet.*

Schöne von Choisy. See *Belle de Choisy.*

Schöne von Rocmont. See *Belle de Rocmont.*

Schwarze Tartarische. See *Black Tartarian.*

Seize à la Livre. See *Reine Hortense.*

SHANNON MORELLO.—Fruit, above medium size, round, and

flattened at the stalk. Skin, dark purplish red. Stalk, long and slender. Flesh, tender, reddish purple, juicy, and acid.

Ripe in August.

Sheppard's Bedford Prolific. See *Bedford Prolific.*

Small Early May. See *Early May.*

Small May. See *Early May.*

Spanish Heart. See *Black Heart.*

SPARHAWK'S HONEY (*Sparrowhawk's Honey*).—Fruit, of medium size, roundish heart-shaped, and very regular in form. Skin, thin, of a beautiful glossy pale amber red, becoming a lively red when fully ripe, partially transparent. Stalk, of moderate length, rather slender, set in a round, even depression. Flesh, melting, juicy, with a very sweet and delicate flavour.

An American melting, sweet cherry; ripe the end of June and beginning of July.

Spotted Bigarreau. See *Bigarreau de Hollande.*

Staatsbluhenderkirsche. See *All Saints.*

Superb Circassian. See *Black Tartarian.*

Sussex. See *Kentish.*

Tardive à Bouquets. See *All Saints.*

Tardive à Grappes. See *All Saints.*

TARDIVE DE MANS (*Merveille de Septembre*).—Fruit, small, ovate, flattened at the stalk. Skin, smooth and shining, clear red in the shade, and mottled with purplish red where exposed. Flesh, firm, sweet, juicy, and nicely flavoured.

This, like Belle Agathe, hangs very late, but it is not so large or so good as that variety.

TECUMSEH.—Fruit, above medium size, obtuse heart-shaped, flattened on one side. Skin, reddish purple, or dark brownish red, mottled with red. Flesh, reddish purple, half-tender, very juicy and sweet, but not highly flavoured.

Ripe in the middle and end of August, and is valuable as a late variety.

Thompson's Duke. See *May Duke.*

TOBACCO-LEAVED (*Ounce Cherry; Four-to-the-Pound; Quatre à la Livre; Bigarreautier Tardif à Feuilles de Tabac; Bigarreautier à Grandes Feuilles; Bigarreau Tardif; Guignier à Feuilles de Tabac; Vier auf ein Pfund*).—Fruit, rather below medium size, heart-shaped, somewhat flattened on one side, which is marked with a fine line ex-

tending to the apex, and terminating in a curved point, such as is met with in some varieties of Peaches. Skin, tender, shining pale amber-coloured on the shaded side, but mottled and spotted with dark red on the side next the sun. Stalk, slender, two inches long, placed in a shallow cavity. Flesh, firm, pale amber-coloured, transparent, juicy, and with a sweet rich flavour. Stone, medium sized, ovate.

It ripens in the beginning of August.

There is nothing for which this cherry is remarkable, except its large leaves and high-sounding name; however it came to be called "Four-to-the-Pound" would puzzle any one to imagine, but such is the name by which it was at one time known, and under which it was found in all nurserymen's catalogues. It is a very old cherry, and is evidently of English origin, being mentioned by Parkinson as early as 1629, under the more modest designation of "Ounce Cherrie." He says, "The Ounce Cherrie hath the greatest and broadest leafe of any other Cherrie, but beareth the smallest store of Cherries everie yeare that any doth, and yet blossometh well; the fruit also is nothing answerable to the name, being not great, of a pale yellowish red, neere the colour of amber, and therefore some have called it the Amber Cherrie." There is no doubt it is this variety also which is described by Meager under the name of "Ciliegeberrylin," which he says is "as big as an indifferent apple." The Germans ascribe its introduction on the Continent to the Earl of Murray, who had a seat at Menin, in Flanders, whence it was taken into Germany by M. Seebach, colonel of an Austrian regiment of cavalry, and who received it from Lord Murray's gardener under the name of Quatre à la Livre. The leaves are a foot and sometimes 18 inches long.

TOMATO.—Fruit, very large, about an inch in diameter, roundish, and somewhat oblate, with shallow furrows on its sides like a tomato. Skin, clear red. Stalk, about an inch and a quarter long. Flesh, pale, tender, juicy, and agreeably flavoured.

A handsome cherry of the Red Duke class.

TRADESCANT'S HEART (*Elkhorn; St. Margaret's; Large Black Bigarreau; Bigarreau Gros Noir; Guigne Noire Tardive*).—Fruit, of the largest size, obtuse heart-shaped, indented and uneven on its surface, and considerably flattened next the stalk on the side marked with the suture. Skin, at first dark red, but changing when fully ripe to dark blackish purple. Stalk, slender, an inch and a half to an inch and three-quarters long. Flesh, dark purple, adhering firmly to the stone, firm, sweet, and briskly sub-acid.

It ripens in the end of July and beginning of August.

TRANSPARENT (*De Jonghe's Transparent*).—Fruit, above medium size and oblate, with a bold style mark on the apex, and with a very faint suture on the side. The skin is thin and transparent, showing through it the netted texture of the flesh, and of a uniform pale red colour all over. Flesh, melting, tender, sweet, and delicious.

This comes among the Red Dukes, and is allied to Belle de Choisy. It was raised by De Jonghe of Brussels from the Montmorency.

TRANSPARENT GEAN.—Fruit, small, regularly heart-shaped, and marked with a suture which extends in a line over the whole. Skin, delicate, transparent, and shining, pale yellow, and finely mottled

with clear red. Stalk, about two inches long, slender, and placed in a shallow depression. Flesh, tender and juicy, with a sweet and agreeable sub-acid flavour.

An excellent little cherry; ripe the middle and end of July.

Trauben Amarelle. See *Cluster*.

Trauben Kirsche. See *Cluster*.

Trempée Précoce. See *Baumann's May*.

Troschkirsche. See *Cluster*.

Troskerskirsche. See *Cluster*.

Turkey Heart. See *Bigarreau*.

Vier auf ein Pfund. See *Tobacco-leaved*.

De Villenne. See *Carnation*.

Virginian May. See *Kentish*.

Volgers-Volger. See *Gros Gobet*.

Wachsknorpelkirsche. See *Büttner's Yellow*.

Ward's Bigarreau. See *Monstrous Heart*.

WATERLOO.—Fruit, large, obtuse heart-shaped, flattened at the stalk, and compressed on the sides. Skin, thin, dark purple mixed with brownish red, covered with minute pale dots, and becoming almost black when fully ripe. Stalk, slender, an inch and a half to two inches long, set in a pretty deep cavity. Flesh, clear red, but darker red next the stone, tender, juicy, and with a rich and delicious flavour. Stone, roundish ovate.

An excellent cherry; ripe in the end of June and beginning of July. The tree is a free grower and a pretty good bearer, and succeeds well as a standard or against a wall.

This variety was raised by T. A. Knight, Esq., in 1815, and was named from having produced fruit a few weeks after the occurrence of the Battle of Waterloo. It was raised from the Bigarreau impregnated with the pollen of the May Duke.

Wax Cherry. See *Carnation*.

WEEPING BLACK BIGARREAU (*Bigarreau Pleureur; Bigarreau Noir Monstrueux Pleureur*).—This is a large Black Bigarreau, about a fortnight earlier in ripening than the common Bigarreau, and it is distinguished from every other by the weeping habit of the tree, which makes it very ornamental.

Weeping Cherry. See *All Saints*.

Weichsel mit Kurzen Stiel. See *Gros Gobet*.

Weisse Malvasierkirsche. See *Carnation*.

Weisse Sauer Kirsche. See *Early May.*

WERDER'S EARLY BLACK (*Guigne Précoce de Werder; Werdersche Frühe Schwarze Herzkirsche*).—Fruit, very large, obtuse heart-shaped, with a deep suture on one side. Skin, membranous, deep shining black. Stalk, short and stout, about an inch and a half long, set in a deep cavity. Flesh, purplish red, tender, very juicy, and with a very sweet and rich flavour.

This is one of the most valuable early cherries, of very high flavour and richness, much earlier than the May Duke, being generally fit for use by the middle of June.

The tree is a strong and vigorous grower, an abundant and regular bearer, and succeeds well as a standard.

This variety is of German origin, and has been for some years in cultivation. It was sent by Sello, gardener to the King of Prussia, at Sans Souci, to Christ, in 1794, and by him it was described in the first edition of his "Handbuch."

Werdersche Frühe Schwarze Herzkirsche. See *Werder's Early Black.*

West's White Heart. See *Bigarreau.*

White Bigarreau. See *Harrison's Heart.*

WHITE HEART (*Amber Heart; Dredge's Early White; Kentish Heart; White Transparent*).—Fruit, medium sized, heart-shaped. Skin, pale yellowish white on the shaded side, but mottled with dull red on the side exposed to the sun. Stalk, two inches long, very slender, and set in a shallow depression. Flesh, white, juicy, tender, sweet, and well-flavoured.

A very good cherry, but only of second-rate quality, and now rarely cultivated; it is ripe in the end of July.

The tree is an excellent grower and very healthy, but is not a good bearer. At one time this variety was in high estimation, but now that there are so many others that are far superior to it it is hardly worth cultivating.

WHITE TARTARIAN (*Fraser's White Tartarian; Fraser's White Transparent Ambrée à Petit Fruit*).—Fruit, small, roundish, inclining to obtuse heart-shaped, flattened at the apex, and marked on one side with a well-defined suture. Skin, transparent, pale yellow. Stalk, slender, two inches long, placed in a slight depression. Flesh, pale yellow, tender, juicy, and sweet. Stone, large and oval.

A good cherry, but only of second-rate quality; it is ripe in the middle and end of July. The tree is a free grower and a good bearer.

White Transparent. See *White Heart.*

Yellow Ramondé. See *Gros Gobet.*

Yellow Spanish. See *Bigarreau.*

Zeelandoise. See *Gros Gobet.*

Zwillingskirsche. See *All Saints.*

LIST OF SELECT CHERRIES,

ARRANGED ACCORDING TO THEIR ORDER OF RIPENING.

Those marked with an asterisk are adapted for small collections.

I. FOR GARDENS.

These all succeed well in the open ground, or as espaliers; and those for dessert use are worthy of being grown against a wall, when they are much improved both in quality and earliness.

For Dessert Use.

JUNE.

Belle d'Orléans
*Early Purple Gean
*Early Jaboulay
Early Lyons
Early Red Bigarreau
Early Rivers
Werder's Early Black
Bowyer's Early Heart

JULY.

Knight's Early Black
*Black Tartarian
Waterloo
Governor Wood
Belle de Choisy
Transparent
Frogmore Early
Bigarreau de Mezel
*May Duke
Jeffreys' Duke
Cleveland Bigarreau
Rockport Bigarreau
Black Eagle
Bohemian Black Bigarreau
*Elton
Oceola
Royal Duke
Delicate
Duchesse de Palluau
Monstrous Heart
Joc-o-sot
Mammoth
*Mary
Bigarreau

AUGUST.

Florence
Kennicott
Red Jacket
Tecumseh
Late Duke

SEPTEMBER.

Coe's Late Carnation
Büttner's Yellow
Bigarreau de Hildesheim
Rival
Belle Agathe

For Kitchen Use.

*Kentish
Griotte de Chaux
*Belle Magnifique
*Morello

II. FOR ORCHARDS.

These being vigorous-growing and hardy varieties, and all, in various degrees, abundant bearers, are well adapted for orchard planting.

Early Prolific
Knight's Early Black
Black Tartarian
Adams's Crown
May Duke
Elton
Black Hawk
Büttner's Black Heart
Kentish
Mammoth
Mary
Bigarreau
Amber Gean
Late Duke
Kennicott
Red Jacket
Rival
Tecumseh
Belle Agathe

CHESTNUTS.

We can hardly call the chestnut a British fruit. It is true that in some situations in the southern counties it ripens fruit, but that is generally so very inferior to what is imported from Spain and the south of France, that no one would think of planting the chestnut for its fruit alone. It is as a timber tree that it is so highly valued in this country.

The following are the varieties that succeed best; but it is only in hot summers that they attain much excellence:—

DEVONSHIRE PROLIFIC (*New Prolific*).—This is by far the most abundant bearer, and ripens more thoroughly a general crop than any other.

DOWNTON (*Knight's Prolific*).—This is distinguished by the very short spines on the husks, and is not so prolific as the preceding.

CRANBERRIES.

Though these are not grown so generally as the other kinds of fruits, there are some who have given their attention to the subject, and succeeded in forming artificial swamps where cranberries have been cultivated with success. Wherever there is a plentiful supply of running water, with abundance of peat soil, no difficulty need be experienced in growing cranberries. The two species most worth cultivating are the English and the American.

ENGLISH (*Oxycoccus palustris*).—This grows abundantly in bogs or swamps, in many parts of England. The fruit is the size of a pea, and the skin pale red; they have a somewhat acid flavour, and a strong acidity.

AMERICAN (*Oxycoccus macrocarpus*).—Of this there are three varieties:—

1. *Cherry Cranberry*, is large, round, and of a dark red colour, resembling a small cherry.

2. *Bugle Cranberry*, so called from the shape being like a bugle head, long, and approaching an oval. Skin, pale, and not so deep a crimson as the other varieties.

3. *Bell Cranberry*, is bell-shaped, or turbinate, and of a dark coral red. This is a very large variety, and is a great favourite with American growers.

CURRANTS.

Belle de St. Gilles. See *Red Dutch.*

BLACK CHAMPION.—Bunches, large, produced in clusters. Berries, very large, some being nearly three-quarters of an inch in diameter ; round, and jet black, and richly flavoured.

The bush is a free grower, and remarkably prolific. This is the largest and finest Black Currant I have seen. The description is taken from branches of it exhibited by Messrs. James Carter & Co., at the Royal Horticultural Society, August 9, 1881, when it was awarded a first-class certificate.

Black Grape. See *Ogden's Black.*

BLACK NAPLES (*New Black*).—Bunches, short, but produced in great abundance. Berries, large, with a mild and sweet flavour.

Blanche d'Angleterre. See *Wilmot's Large White.*

Cerise. See *Cherry.*

CHAMPAGNE (*Pheasant's Eye ; Couleur de Chair*).—Bunches, of medium length. Berries, medium sized, pale pink or flesh-coloured, with darker red veins.

The habit of the plant is similar to that of Red Dutch, but more robust in growth.

Chenonceaux. See *Red Dutch.*

CHERRY (*Cerise ; La Versaillaise ; Red Cherry*).—Bunches, short, with few berries. Berries, very large, of a deep red colour, and acid flavour, more so than the Red Dutch. It is the largest Red Currant.

The bush is of a dwarf habit, with strong, short, and stout stunted-looking shoots ; and it has the objectionable practice of sending up a gross shoot from the bottom, which almost invariably breaks off with the wind. The foliage is large, of thick substance, and dark green. The fruit ripens rather early.

COMMON BLACK.—This is very much inferior to the other Blacks, and not worth cultivating, the bunches and berries being inferior in size.

Couleur de Chair. See *Champagne.*

CUT-LEAVED.—A worthless Red variety for fruit ; but the bush is ornamental on account of its cut leaves, which are like those of the Eagle's Claw Maple.

Dancer's Red. See *Knight's Large Red.*

Fertile. See *Red Dutch.*

Fertile d'Angleterre. See *Red Dutch.*

Fertile de Bertin. See *Red Dutch.*

Fertile de Palluau. See *Red Dutch.*

Fielder's Red. See *Knight's Large Red.*

GLOIRE DE SABLONS.—A very inferior, strong-growing variety of the Old Red, and a very bad bearer.

Goliath. See *Knight's Large Red.*

Gondouin. See *Raby Castle.*

Grosse Rouge de Boulogne. See *Red Dutch.*

Hâtive de Bertin. See *Red Dutch.*

HOUGHTON CASTLE (*Houghton Red Seedling; Orangefield*).—Bunches, long, in dense clusters. Berries, of medium size, dark red.

Bush, of moderate height, with stout brown shoots, and compact habit. The leaves are dark green, like those of Raby Castle, but are small and cockled. The great merit of this variety is that the shoots are tough and not liable to be blown off by wind like those of Cherry and Red Dutch.

This is a valuable late currant, and an abundant bearer.

Houghton Red Seedling. See *Houghton Castle.*

Imperiale Rouge de Hollande à Grappes Longues. See *Raby Castle.*

Jackson's Mammoth. See *Knight's Large Red.*

Jeeves's White. See *White Dutch.*

KNIGHT'S LARGE RED (*Dancer's Red; Fielder's Red; Goliath; Jackson's Mammoth; Knight's Sweet Red; Palmer's Red; Pitmaston Prolific; Pitmaston Red*).—Bunches, large and long, produced in large clusters. Berries, large, bright red, but not so large as those of Red Dutch.

The bush is a vigorous grower, with an erect habit in the shoots, which are quite a foot longer than those of Red Dutch, to which it otherwise bears a close resemblance in the foliage and abundant bearing. Leaves, small, pale green, rather deeply sinuated and somewhat cockled.

Knight's Sweet Red. See *Knight's Large Red.*

LACE-LEAVED (*Large Red; Large Sweet Red*).—Bunches, long, produced in clusters; but the berries are not so large as those of Red Dutch.

Bush, of dwarf habit, with shoots like those of Red Dutch, having the same vigorous growth, but the plant is more bushy. The leaves dark green, glaucous, and frequently with a delicate white-laced margin. A valuable currant.

La Fertile. See *Red Dutch.*

La Hâtive. See *Red Dutch.*

Large Red. See *Lace-leaved.*

Large Sweet Red. See *Lace-leaved.*

La Versaillaise. See *Cherry.*

LEE'S PROLIFIC BLACK.—Bunches, produced in immense numbers, about three inches long. Berries, as large or larger than those of Black Naples, and nearly uniform in size throughout. Skin, quite black. Flesh, tender, sweet, and very richly flavoured.

This is by far the best of all the Black Currants. It is a great bearer, and the fruit does not drop so readily as that of the other varieties.

It was raised by Mr. George Lee, a market gardener, of Clevedon, in Somerset, and it received a first-class certificate from the Royal Horticultural Society in 1869.

LONG-BUNCHED RED (*Wilmot's Long-bunched Red*).—Bunches, very long, sometimes measuring six inches and a half. Berries, large, and of a deep red colour. A decided improvement on Red Dutch, and differs also in being somewhat later. It is not unlike Raby Castle.

MALLOW-LEAVED (*New Sweet Red*).—Bunches, long. Berries, small, pale red.

Bush, of vigorous growth, with tall, slender, very pale shoots. Leaves, shaped like those of the Mallow, large, very pale, soft and downy.

This is a very distinct, strong-growing, late variety.

May's Victoria. See *Raby Castle.*

Morgan's White. See *White Dutch.*

New Black. See *Black Naples.*

New White Dutch. See *White Dutch.*

OGDEN'S BLACK (*Black Grape*).—This is not so large as Black Naples, but considerably better in every respect than the Common Black.

The bush is hardier than that of Black Naples.

Orangefield. See *Houghton Castle.*

Palmer's Red. See *Knight's Large Red.*

Pitmaston Prolific. See *Knight's Large Red.*

Pitmaston Red. See *Knight's Large Red.*

Pheasant's Eye. See *Champagne.*

Queen Victoria. See *Red Dutch.*

RABY CASTLE (*Gondouin; Imperiale Rouge de Hollande à Grappes Longues; May's Victoria*).—Bunches, very long, more so than those of Red Dutch. Berries, larger, brighter red, and rather more acid.

The bush has a rapid and unusually tall habit of growth. Shoots, reddish brown. Leaves, shining above, dark bluish green, very rugose, and darker than those of any other variety. Flowers tinged with red.

This is a valuable currant; the fruit ripens later, and hangs longer than that of any other variety; but it is not an abundant bearer, and on account of its strong, vigorous growth, Mr. Barron recommends it as very suitable for growing as standards or large bushes.

RED DUTCH (*Belle de St. Gilles; Chenonceaux; Fertile; Fertile d'Angleterre; Fertile de Bertin; Fertile de Palluau; Grosse Rouge de Boulogne; Hâtive de Bertin; La Hâtive; Queen Victoria; Red Grape*).—Bunches from two to three inches long. Berries, large, deep red, with a subdued acidity.

Bush, dwarf, moderately robust. Shoots, pale ashy grey, tinged with brown; brittle at the joints, and in consequence frequently blown off by the wind. Leaves, glaucous when young.

A remarkably fine currant, of dwarf, vigorous habit, and an excellent bearer.

Red Cherry. See *Cherry.*

Red Grape. See *Red Dutch.*

VARIEGATED RED.—This is the common Red Currant, with variegated leaves.

VERRIERS ROUGE.—A dwarf form of Raby Castle, and an equally bad bearer.

Victoria. See *Gondouin.*

White Crystal. See *White Dutch.*

WHITE DUTCH (*New White Dutch; Jeeves's White; Morgan's White; White Crystal; White Leghorn; White Grape*).—The bunches and berries are of the same size as the Red Dutch; but the berries are yellowish white, and the skin somewhat transparent. The fruit is very much sweeter, and more agreeable to eat, than the Red variety. It is, therefore, preferred in the dessert and for wine-making.

White Grape. See *White Dutch.*

White Leghorn. See *White Dutch.*

WILMOT'S LARGE WHITE (*Blanche d'Angleterre*).—Bunches, medium sized. Berries, large, white. Bush, upright in growth. Leaves, large and flat. A good bearer.

Wilmot's Long-bunched Red. See *Long-bunched Red.*

LIST OF SELECT CURRANTS.

*Those marked with an asterisk * are for small gardens.*

BLACK.
*Black Champion
Black Naples
*Lee's Prolific Black

RED.
Houghton Castle
Knight's Large Red
*Raby Castle
*Red Dutch

WHITE.
*White Dutch.

FIGS.

SYNOPSIS OF FIGS.

I. FRUIT, ROUND, ROUNDISH, OR TURBINATE.

§ *Skin, decidedly dark.*

* *Flesh, red.*

Betada
Black Bourjassotte
Black Ischia
Courcourelle Gavotte
Early Violet
Jerusalem
Martinique
Mouissoune
Nigrette
Noire d'Espagne
Pregussata
Recousse Noire
Vernissenque

** *Flesh, white or opaline.*

Osborn's Prolific.

§§ *Skin, pale, or tinged with brown.*

* *Flesh, red.*

D'Agen
Bellona
Bifère de la Malmaison
Boutana
Bourdissotte Blanche
Brown Ischia
Courcourelle Brune
D'Eyrague
De Grasse
De Lipari
Grizzly Bourjassotte
Grosse Montrueuse de Lipari

Malta
Marseillaise
Monaco Bianco
Nebian
Œil de Perdrix
Panachée
Poulette
Rose Peyronne
Rougette
Savantine
Verdal
White Bourjassotte
White Ischia
Yellow Ischia

** *Flesh, white or opaline.*

Angélique
Early White
White Marseilles

II. FRUIT, LONG, PYRIFORM, OR OBOVATE.

§ *Skin, decidedly dark.*

* *Flesh, red.*

Bec de Perdrix
Black Genoa
Black Provence
Bordeaux
Brown Turkey
Col di Signora Nero
Dr. Hogg's Black
Gourand Noir
Negro Largo
Royal Vineyard
Violette Grosse
Violette Perruquine

** *Flesh, white or opaline.*

Pied de Bœuf

§§ *Skin, pale, or tinged with brown.*

* *Flesh, red.*

Célestine
Col di Signora Bianca
Datte
Peau Dure
Versailles

** *Flesh, white or opaline.*

Brunswick
Castle Kennedy
De l'Archipel
d'Or de Baume
d'Or de Laura
St. Ursule d'Avignon

AGEN (*Gros de Draguignan*).—Fruit, medium sized, roundish turbinate. Skin, green, with a brownish tinge, but round the crown, which is very flat, it is quite deep brown or chocolate, coloured with a mixture of green; and when fully ripe it cracks in white reticulations. It is covered with a pretty blue bloom. The eye is open, and has a dark brown, or rather reddish brown, iris round the opening. Flesh, of a very dark blood-colour, almost as much so as in the Col de Signora, thick and syrupy; most delicious. One of the finest figs I know. It ripens late.

ANGÉLIQUE (*Mélitte; Madeleine; Petaluse; Courcourelle Blanche*).—Below medium size, about two inches long, and an inch and three-quarters broad; roundish, turbinate, and flattened like an onion. Skin, yellow, dotted with long greenish white specks. Flesh, white under the skin, but with a faint tinge of rose towards the centre.

When well ripened, the fruit is of good quality, and perfumed. It forces well, and may be grown against a wall in the open air.

Ashridge Forcing. See *Brown Turkey.*

D'Athènes. See *White Marseilles.*

Aubique Violette. See *Bordeaux.*

Aubiquon. See *Bordeaux.*

Aulique. See *Violette Grosse.*

Barnissotte. See *Black Bourjassotte.*

Bayswater. See *Brunswick.*

BEC DE PERDRIX.—Fruit, below medium size, pyriform, with longitudinal ribs extending the whole length. Neck, rather long. Stalk, short, about one-eighth of an inch long. Skin, dark purple, dark round the crown, and shades off paler to the stalk, and on the shaded side covered with blue bloom. Flesh, dark rose-coloured, firm, stiff, and syrupy, with a rich sugary flavour.

Dries well. A Spanish variety. Excellent.

BELLONA.—Fruit, medium sized, round, and inclining a little to ovate, marked with very prominent and close-set longitudinal ribs, which extend the whole length of the fruit to the apex. Stalk, very short. Skin, of a deep blue-green, and in some instances with a little brown tint upon it, that gives it the appearance of green bronze. Eye, small and partially open. Flesh, deep dark blood-colour, very thick and syrupy, with a most delicious flavour.

This is the true Bellona; there is a false one, which is black.

BETADA.—Fruit, small, roundish, and inclining to oblate. Skin, black, and shading off to a paler colour towards the stalk, where it is greenish, and covered with a thick grey bloom. Stalk, short. Eye, closed and flat. Flesh, pale rose-coloured, thick and syrupy; very rich and excellent.

BIFÈRE DE LA MALMAISON.—Fruit, round, sometimes oblong, and with one side of the apex hanging longer than the other; not ribbed. Skin, of a pale hazel brown, covered with a thin grey bloom. Stalk, stout. Eye, closed. Flesh, pale rose-coloured, tender, juicy, and agreeably flavoured, but not rich.

BLACK BOURJASSOTTE (*Barnissotte; De Bellegarde; Précoce Noire*).—Fruit, medium sized, roundish oblate, with a short neck, and marked with obscure ribs. Skin, quite black, entirely covered with a fine thick blue bloom, and cracking in lines when highly ripened, Stalk, short. Eye, open like an eyelet-hole. Flesh, deep red, thick, stiff, and syrupy; most delicious.

BLACK GENOA (*Nigra; Negro d'Espagne*).—Large, oblong, broad towards the apex, and very slender towards the stalk. Skin, dark purple, almost black, and covered with a thick blue bloom. Flesh, yellowish under the skin, but red towards the interior, juicy, with a very sweet and rich flavour.

Ripe in the end of August. Tree very hardy, and a good bearer.

This is the large black fig so extensively grown in Languedoc and Provence.

BLACK ISCHIA (*Blue Ischia; Early Forcing; Nero; Ronde Noire*).—Medium sized, turbinate, flat at the top. Skin, deep purple, almost black when ripe. Flesh, deep red, sweet, and luscious. Tree hardy, and an excellent bearer; succeeds well in pots.

Ripe in August.

Black Marseilles. See *Black Provence*.

Black Naples. See *Brunswick*.

BLACK PROVENCE (*Black Marseilles; Reculver; Noir de Provence*).—Small or below medium size, oblong. Skin, dark brown. Flesh, red, tender, very juicy, and richly flavoured. Tree bears abundantly, and is well adapted for forcing.

Blanche. See *White Marseilles*.

Blue. See *Brown Turkey*.

Blue Burgundy. See *Brown Turkey*.

Blue Ischia. See *Black Ischia*.

BORDEAUX (*Aubiquon; Aubique Noire; Aubique Violette; Figue-Poire; Petite Aubique; Violette; Violette Longue; Violette de Bordeaux; Nagronne*).—Fruit, large, long, pyriform, marked with ribs; very much flattened laterally, and one side of the apex hanging down more than the other. Skin, quite black, covered with a fine blue bloom, and when dead ripe cracks in white longitudinal lines. Stalk, very short. Eye, open. Flesh, pale coppery-coloured, very tender and juicy, sugary and sweet. Excellent.

BOURDISSOTTE BLANCHE.—Fruit, small, round, inclining to turbinate, and furnished with longitudinal ribs. Skin, green, becoming

yellow at maturity, and covered with a very delicate white bloom. Eye, open like an eyelet-hole. Stalk, very short. Flesh, pale rose-coloured, very sugary, rich, and syrupy when fully ripe.

It shrivels well, and the skin, when perfectly ripe, cracks into large white furrows. This is quite distinct from White Bourjassotte.

BOURDISSOTTE NOIRE.—Fruit, medium sized, roundish turbinate, and distinctly marked with prominent longitudinal ribs, even and regularly formed. Skin, purple, covered with a thick grey bloom. Neck, short. Stalk, very short. Eye, a small round hole, the scales very flat. Flesh, deep flesh-coloured, with the thick white rim of the skin surrounding it; rather sharp and brisk, but not with a rich flavour.

A Spanish variety, distinct from Black Bourjassotte.

Bourjassotte Blanche. See *White Bourjassotte*.

Bourjassotte Grise. See *Grizzly Bourjassotte*.

Bourjassotte Noire. See *Black Bourjassotte*.

BOUTANA.—Fruit, above medium size, oblate, with an oblique axis, and marked with distinct longitudinal ribs on the sides that extend to the apex. Skin, quite green, without any bloom, and downy. Stalk, very short, about one-eighth of an inch long. Flesh, deep rose-coloured, but not dark; pretty juicy, and with a flat flavour.

Brocket Hall. See *White Ischia*.

Brown Hamburgh. See *Brunswick*.

BROWN ISCHIA (*Chestnut-coloured Ischia*).—Medium sized, roundish turbinate. Skin, light brown, or chestnut-coloured. Eye, very large. Flesh, purple, sweet, and high-flavoured. Fruit, apt to burst by too much wet. This is one of the best of figs, ripening in the beginning and middle of August.

Tree an excellent bearer, pretty hardy, and bears as a standard in favourable situations. It forces well.

Brown Italian. See *Brown Turkey*.

Brown Naples. See *Brown Turkey*.

BROWN TURKEY (*Ashbridge Forcing; Blue; Common Blue; Blue Burgundy; Brown Italian; Brown Naples; Long Naples; Early; Howick; Italian; Large Blue; Lee's Perpetual; Murrey; Purple; Small Blue; Fleur Rouge; Walton*).—Fruit, large and pyriform. Skin, brownish red, covered with blue bloom. Flesh, red and very luscious.

Tree very prolific, hardy, and one of the best for outdoor culture either against a wall or as a standard. Ripe in August and September.

BRUNSWICK (*Bayswater; Black Naples; Brown Hamburgh; Clémentine; Drap d'Or; De St. Jean; Hanover; Madonna; Large White Turkey; Red*).—Very large and pyriform, oblique at the apex, which is very much depressed. Skin, greenish yellow in the shade, tinged with pale brown on the other side. Flesh, opaline, tinged with very pale flesh-colour towards the centre.

A very rich and excellent fig. Ripe in the middle of August. The tree is very hardy, but not so good a bearer as the Brown Turkey. It is, however, one of the best for outdoor cultivation against walls.

CASTLE KENNEDY.—Fruit, very large, obovate. Skin, thin, very tender, greenish yellow on the neck and towards the stalk, but pale dingy brown mottled with dull ashy grey on the widest part and towards the eye. Flesh, pale opaline, with slight stains of red round some of the seeds nearest the eye; very tender, but not richly flavoured.

A large and handsome fig, remarkable for its earliness, which is nearly three weeks earlier than White Marseilles. The fruit greatly resembles the Brunswick; but it is entirely distinct in the habit and growth of the plant. The tree is an abundant bearer.

This variety has existed for upwards of a century at Castle Kennedy, N.B., and has not yet been identified with any other sort.

CÉLESTINE.—Fruit, large, long, pyriform. Skin, of a pale reddish brown or grizzly colour. Flesh, deep red, and of a rich and very delicious flavour.

Chestnut-coloured Ischia. See *Brown Ischia*.

Clémentine. See *Brunswick*.

COL DI SIGNORA BIANCA (*Lucrezia*).—Fruit, medium-sized, pyriform, with a rather long neck, and marked with very distinct longitudinal ribs. Skin, thick, green, but changing to yellowish white, and covered with fine grey bloom. Stalk, short and stout. Eye, closed. Flesh, of the darkest blood-red; very thick, syrupy, and most delicious. It shrivels and dries well. One of the finest figs in cultivation.

COL DI SIGNORA NERO.—Fruit, above medium size, long pyriform, with longitudinal ribs running from the stalk towards the apex. Skin, entirely dark chocolate, covered with a thin grey bloom, and when at perfect maturity cracking into irregular markings. Eye, small and open. Flesh, very dark red throughout, like Col di Signora Bianca and Gros de Dragnignan; exceedingly rich and sugary, in fact a perfect conserve. Ripens late.

Col di Signora Bianca Panachee. See *Panachée*.

Common Purple. See *Brown Turkey*.

COURCOURELLE BRUNE.—Fruit, small, roundish. Skin, of a deep brown, covered with thick blue bloom; some are stalked, and others very little so. Flesh, deep red or rose-coloured, tender, but very indifferently flavoured.

COURCOURELLE GAVOTTE.—Fruit, about medium size, round, marked longitudinally, not so much with ribs as with dark lines indicating them. No neck. Skin, deep purplish black over the apex, and where fully exposed to the sun, but shading off to a paler and even to a greenish bronze in the shade, covered with a pretty blue bloom. Eye, open. Flesh, dark blood-colour throughout, thick, syrupy, and richly flavoured.

A very first-rate fig. The skin cracks as it ripens.

Cyprus. See *Yellow Ischia*.

DATTE.—Fruit, pyriform, with a short thick neck, and marked longitudinally with obscure ribs. Skin, of a dingy brown, or rather a dirty, muddy colour all round the apex, and gradually becoming paler towards the stalk, where it is green. Eye, small and closed. Stalk, extremely short, scarcely perceptible. Flesh, dark rose-coloured, thick and syrupy, with a rich flavour. Excellent.

DE L'ARCHIPEL.—Fruit, large, obovate; scarcely any neck; marked with longitudinal ridges from the stalk to the apex. Sometimes they are indicated more by a dark-coloured line than by an elevation. Skin, of a warm pale reddish brown, or pale chestnut; bright green on the shaded side and near the stalk, dotted with grey. Eye, closed. Flesh, opaline, with only here and there a fibre of rose-colour; tender, juicy, but not rich, being rather flat.

De Bellegarde. See *Black Bourjassotte*.

D'EYRAGUE.—Fruit, below medium size, and oblate. Skin, pale yellow, tinged with green. Flesh, pale rose-coloured, tender and juicy, but not particularly rich in flavour.

DE GRASSE.—Fruit, medium sized, round, and with a short neck, and distinct longitudinal ribs. Skin, yellowish white, covered with blue bloom. Stalk, very short, scarcely perceptible. Eye, like an eyelet-hole. Flesh, very dark red, thick, stiff, and syrupy, with a most delicious flavour.

DE LIPARI (*Verte Petite*).—Fruit, very small, oblate, marked with longitudinal ridges. Skin, green, becoming yellowish as it attains perfect maturity, and covered with a very thin bloom. Eye, open like an eyelet-hole. Stalk, one-eighth of an inch long. Flesh, pale rose-coloured, somewhat opaline, or a pale coppery colour; dry, coarse, and not at all well-flavoured.

De Naples. See *White Marseilles.*

De St. Jean. See *Brunswick.*

DOCTOR HOGG'S BLACK.—Fruit, about medium size, oblong obovate. Neck, very short or wanting. Skin, slightly hairy, of a dark mulberry colour, covered with a thick bloom, and numerous little white specks on the surface, which is slightly furrowed in longitudinal lines, and the skin cracks lengthwise when the fruit is fully ripe. Stalk, very short and thick. Eye, small and closed. Flesh, dull red, with a thick syrupy juice, very richly flavoured.

I introduced this variety in 1864, having met with it in a vineyard near Toulouse. It was sent to the garden of the Royal Horticultural Society at Chiswick, and as no name accompanied it, it became distinguished as "Dr. Hogg's Black." I have not yet been able to identify it with any other variety; but there is no doubt that as we become better acquainted with the figs grown in the south of France and in Spain the correct name will some day be discovered.

D'OR DE BAUME.—Fruit, about medium size, oblong, distinctly marked with ribs. Skin, pale hazel brown, and covered with a thin bloom. On the shaded side, and next the stalk, it is green, becoming yellowish at maturity. Stalk, short, very stout. Eye, open, like an eyelet-hole. Flesh, pale rose-coloured towards the eye, and opaline next towards the stalk; juicy and richly flavoured. An excellent fig.

D'OR DE LAURA.—Fruit, below medium size, oblong, marked with obscure ribs. Skin, green, becoming yellowish or dirty white when fully ripe. Eye, closed. Flesh, opaline, very tender and melting, rich, sugary, and delicious. Dries and shrivels well.

Drap d'Or. See *Brunswick.*

Early. See *Brown Turkey.*

Early Purple. See *Black Ischia.*

EARLY VIOLET.—Small, roundish. Skin, brownish red, covered with blue bloom. Flesh, red, and well-flavoured.

Tree hardy, and an abundant bearer; well adapted for pots and for forcing, when it bears three crops in one season. Though small, and in the estimation of some an insignificant variety, this is among figs what the Red Masculine is among apricots, and the Red Nutmeg among peaches—nicely flavoured, very early, and remarkably prolific.

EARLY WHITE (*Small Early White*).—Fruit, roundish turbinate, somewhat flattened at the apex. Skin, thin, pale yellowish white. Flesh, white, sweet, but not highly flavoured.

Figue-Poire. See *Bordeaux.*

Fleur Rouge. See *Brown Turkey.*

Ford's Seedling. See *White Marseilles.*

GOURAUD NOIR.—Fruit, about medium size, oblong. Skin, quite black. Flesh, deep red, and deliciously flavoured.

A very excellent fig, which is much grown in Languedoc, and where I have eaten it from the tree in great perfection.

GRIZZLY BOURJASSOTTE (*Bourjassotte Grise : Napolitaine*).—Fruit, about medium size, round, and so much flattened as to be somewhat oblate. Skin, of a chocolate colour, covered with a very thin bloom. Neck, very short. Eye, open. Flesh, of a deep dark blood-red colour, with a thick syrupy juice, and very richly flavoured.

A delicious fig ; ripe in the end of September.

Gros de Draguignan. See *Agen*.

GROSSE MONSTRUEUSE DE LIPARI.—Fruit, very large ; three inches wide and nearly as much high ; turbinate and broad and flattened at the apex. Skin, pale chestnut brown, darker on the side exposed to the sun, and marked with darker longitudinal ribs down the sides, and with occasional dark spots, the whole surface covered with a thick bloom. Stalk, short and thick. Eye, large and closed. Flesh, dull red, thick, juicy, and well-flavoured.

A large and handsome fig of great merit, which I found in an orchard in the department of Bouches de Rhone, and introduced to the Royal Horticultural Society. The tree is a good grower and bears abundantly.

Grosse Verte. See *Nebian*.

Hanover. See *Brunswick*.

Howick. See *Brown Turkey*.

Italian. See *Brown Turkey*.

JERUSALEM.—Fruit, roundish. Skin, quite black, with a reddish mahogany colour towards the stalk, covered with a fine blue bloom. Eye, quite closed. Stalk, stout and short. Flesh, very dark blood-colour ; rich, sugary, and finely flavoured. It has a fine briskness in its flavour.

The tree is a very bad bearer.

Large Blue. See *Brown Turkey*.

Large White Genoa. See *White Marseilles*.

Large White Turkey. See *Brunswick*.

Lee's Perpetual. See *Brown Turkey*.

Long Naples. See *Brown Turkey*.

Lucrezia. See *Col di Signora Bianca*.

Madeleine. See *Angélique*.

Madonna. See *Brunswick*.

MALTA (*Small Brown*).—Small, roundish turbinate, compressed at the apex. Skin, pale brown when fully ripe. Flesh, the same colour as the skin; very sweet and well-flavoured. End of August. If allowed to hang till it shrivels, it becomes quite a sweetmeat.

MARSEILLAISE.—Fruit, small, roundish or turbinate, with indistinct ribs at the stalk. Skin, yellow or greenish yellow, without any bloom, and cracks in lines when quite ripe. Flesh, distinctly rose-coloured in the centre, opaline towards the stalk; tender, juicy, and sweet, but not richly flavoured.

This is quite distinct from our White Marseilles, which is called *Figue de Naples* by the French.

MARTINIQUE.—Fruit, below medium size, round, and with a short neck, distinctly and prominently ribbed. Skin, quite a deep black-purple, pretty thick, and covered with blue bloom. Eye, like an eyelet-hole. Stalk, very short. Flesh, very dark, thick, stiff, and syrupy.

A delicious fig.

MONACO BIANCO.—Fruit, above medium size, round, and flattened, with somewhat of a neck, but very little, and with obscure ribs. Skin, green, becoming yellowish green when ripe, and with a very thin bloom. Eye, large. Stalk, very short. Flesh, dark red, juicy, brisk, and well-flavoured, but not richly so.

Rather a coarse fig. It cracks and opens much at the eye. The skin also cracks much. It is not a first-rate variety in comparison with some of the others.

MOUISSOUNE.—Fruit, below medium size, round, and inclining to oblate, marked with distinct ribs, running from the stalk to the apex. Skin, quite black-purple, covered with blue bloom. Stalk, very short. Eye, open, showing the red inside. Flesh, bright rose-colour throughout, very juicy and tender, rich, syrupy, and delicious.

Murrey. See *Brown Turkey*.

Nagronne. See *Bordeaux*.

NEBIAN (*Grosse Verte*).—Fruit, above medium size, roundish ovate, sometimes long pear-shaped, and marked with obscure longitudinal ribs. Skin, quite green, a bright pea-green, becoming a little yellow at maturity, and not covered with any bloom. Stalk, a quarter of an inch long. Eye, large, open, red within. Flesh, very dark red throughout, and firm, with a rich and sugary flavour.

It is a delicious fig, and ripens rather late.

Negro d'Espagne. See *Black Genoa*.

NEGRO LARGO (*Noire de Languedoc*).—Fruit, of the largest size, nearly four inches long by two and three-quarters wide; long pyriform. Skin, jet black, marked with longitudinal ribs, extending the whole length of the fruit. Eye, open, and generally with a globule of syrup dropping from it when quite ripe. Stalk, short. Flesh, pale red, very tender and juicy, with a rich, thick, and highly-flavoured juice, and when highly ripened the flesh and skin together become quite melting and form a delicious sweetmeat.

This is one of the best figs in cultivation.

The late Mr. Fleming, of Cliveden, says: "The habit of the plant is good, and for growing in pots it is unequalled by any other fig I know. The plant from which the fruit was taken, which I exhibited to the Royal Horticultural Society, was grown in an 8½-inch pot, and brought to perfection three dozen fruit, weighing from three to four ounces each."

NERII. See *White Ischia*. The variety Mr. Knight introduced under this name was the White Ischia. By the name "Nerii" is intended the "Nero," or Black Fig, of the Italians, and the variety Mr. Knight received was evidently incorrect; the true Fico Nero being the Black Ischia, and not the White Ischia.

Nero. See *Black Ischia*.

NIGRETTE.—Fruit, very small, oblate, and with a short neck. Skin, dark black-purple all over the apex, and half-way towards the stalk, where it shades off to a reddish purple. Stalk, one-eighth of an inch long. Eye, open like an eyelet-hole. Flesh, pale rose-coloured, juicy, sweet, and well-flavoured.

NOIRE D'ESPAGNE.—Fruit, small, round, and regularly formed, without ribs. Skin, thick, quite black, covered with a thick blue bloom, which gives it a very handsome appearance, and cracking in white lines when ripe. Eye, closed. Stalk, short. Flesh, deep rose-coloured; tender, juicy, and very sweet, but not so rich and sugary.

This is like Black Bourjassotte, but is extremely early, it being quite past when the others are ripening.

Noire de Languedoc. See *Negro Largo*.

OSBORN'S PROLIFIC.—Fruit, roundish turbinate, tapering into a very long neck, some specimens measuring as much as three inches and three-quarters long from the eye to the end of the stalk. Skin, dark mahogany, gradually shading off to pale brown towards the neck, which is bright pea-green; the surface is thickly dotted and speckled with grey or white. Flesh, quite opaline, without any trace of red, with a rich syrupy juice and excellent flavour.

An excellent fig, introduced by Messrs. Osborn, of the Fulham Nursery, in 1879. The tree is an abundant bearer, and is well adapted for pot culture.

ŒIL DE PERDRIX.—Fruit, small and oblate, with an oblique axis. Skin, very dark chestnut or mahogany, covered with a thin bloom, but where shaded and round the stalk it is green. Stalk, very short. Flesh, a sort of coppery colour, with a tinge of rose or salmon in it; juicy, tender, and sweet.

A good little fig.

PANACHÉE (*Col di Signora Panachée; Col di Signora Bianca Panachée*).—Fruit, above medium size, roundish turbinate, even, regularly formed, and handsome in appearance. Neck, short. Skin, straw yellow, beautifully striped with longitudinal bands of bright, lively green, some of which are broad and some narrow. Eye, closed, and with a narrow iris round it. Stalk, about a quarter of an inch long. Flesh, bright rose-colour throughout, with a thick rim of white skin as a margin to it.

Similar in every respect to Col di Signora Bianca, except in the variegation of the skin and the shorter neck. It is equally as richly flavoured.

PEAU DURE (*Peldure; Verte Brune*).—Fruit, medium sized, pyriform, with a short neck, and generally with one side of the crown hanging lower than the other; and marked with numerous longitudinal ribs, running from the stalk to the apex. Skin, green, with a brownish tinge, becoming gradually a dingy white as it dries. Flesh, bright rose-coloured throughout, becoming darker. Very rich and excellent.

An admirable variety for drying.

Peldure. See *Peau Dure*.

Petaluse. See *Angélique*.

Petite Aubique. See *Bordeaux*.

PIED DE BŒUF.—Fruit, large, obtuse pyriform, or long obovate, marked with numerous distinct ribs on its side. Skin, of a clear mahogany brown or reddish purple where fully exposed to the sun, and greenish where shaded. Flesh, pale and opaline, with the faintest stain of flesh-colour round some of the seeds; not at all richly flavoured.

A large but rather coarse fig.

Pocock's. See *White Marseilles*.

POULETTE.—Fruit, above medium size, and handsome; obscurely ribbed, and with somewhat of a neck. Skin, green, and mixed with a sort of dirty brown, and covered with a grey bloom. It cracks in lines when fully ripe. Eye, closed. Stalk, very short. Flesh, dark red, very tender and juicy, charged with a thick syrup.

A very excellent and handsome fig.

PRÉCOCE D'ESPAGNE.—Fruit, small, quite round, with obscure longitudinal lines. Skin, dark green, tinged with brown over the crown, and becoming generally paler towards the stalk. Stalk, about a quarter of an inch long. Flesh, opaline under the skin, and rose-coloured at the centre; very richly flavoured, and the juice quite a syrup.

This is a very early variety, and in Spain is called Tres fer, or thrice-bearing.

Précoce Noire. See *Black Bourjassotte.*

PREGUSSATA.—Fruit, small, round, compressed at the ends. Skin, purplish brown in the shade, dark brown, covered with pale spots, next the sun. Flesh, deep red, rich and luscious. August to October. Well adapted for forcing.

Purple. See *Brown Turkey.*

Raby Castle. See *White Marseilles.*

RECOUSSE NOIRE.—Fruit, large, roundish oblate, with a long neck, very much more swollen on one side than the other, and marked with obscure ribs. Skin, dark mahogany or chestnut-colour, becoming paler towards the neck, and generally greenish at the stalk, which is very short. Eye, closed. Flesh, dark opaline, with a tinge of very delicate rose at the centre; very tender and juicy, but not very highly flavoured, being rather flat and herbaceous than otherwise.

Reculver. See *Black Provence.*

Red. See *Brunswick.*

Ronde Noire. See *Black Ischia.*

ROSE PEYRONNE.—Fruit, medium sized, roundish oval, marked with longitudinal lines. Skin, pale brown, covered with a fine grey bloom; cracks in netted lines when it ripens. Stalk, about a quarter of an inch long. Flesh, very pale salmon, tender, and very juicy, rich, sugary, and delicious.

This is quite distinct from Brunswick, with which it is made synonymous in the Horticultural Society's Catalogue, and in the first edition of this work.

ROUGETTE.—Fruit, below medium size, or small obovate, without ribs. Skin, of a red copper-colour, yellow in the shade, and shading off to yellow towards the stalk. Eye, quite closed. Stalk, short. Flesh, copper-red throughout; tender and juicy, but not sugary or rich, being rather flat than otherwise.

ROYAL VINEYARD.—Fruit, medium sized, long pyriform, with a long slender neck, and prominently marked with longitudinal lines. Skin, very thin, hairy, of a fine reddish brown or purple colour,

covered with thick bluish bloom. Stalk, long and slender. Eye, large and open. Flesh, bright reddish, very juicy and melting; hollow in the centre.

A richly-flavoured fig. The tree bears abundantly.

It was introduced by Messrs. J. & C. Lee, of the Hammersmith Nurseries, and the name having been lost it was named provisionally Royal Vineyard, but I have not been able to identify it with any other variety which has come under my notice.

SAVANTINE (*Cordillière*).—Fruit, round, marked along its length with prominent nerves. Skin, pale yellow. Flesh, pale red.

Singleton. See *White Ischia*.

Small Blue. See *Brown Turkey*.

Small Brown. See *Malta*.

Small Early White. See *Early White*.

Small White. See *Early White*.

ST. URSULE D'AVIGNON.—Fruit, below medium size, rather oblong, without a neck, and with slight indications of longitudinal ribs. Skin, of a very pale brown, or copper-coloured, paler at the stalk, where it is tinged with green. Stalk, short. Eye, quite open. Flesh, of a very pale rose-colour at the centre, and opaline at the circumference under the skin; very tender, rich, and syrupy. Excellent.

VERDAL.—Fruit, about medium size, quite round, and marked with very distinct ribs. Skin, of a dark green colour even when ripe, and without any bloom upon it. Stalk, very short. Eye, open. Flesh, of a dark blood-colour, and firm consistency; thick and syrupy, and with a fine rich flavour. A delicious fig.

VERNISSENQUE.—Fruit, long, turbinate, very handsome, and regular in shape; marked with longitudinal ribs, which are most distinct at the neck, and diminish towards the apex. Eye, a little open. Neck, long and distinct. Stalk, short. Skin, perfectly black all over, without a trace of pale colour even in the shade, and covered with a fine bloom; it is just like a dark plum in this respect. Flesh, very dark blood-red, with a briskish flavour, but flat, and only second-rate.

VERSAILLES.—Fruit, above medium size, long pyriform. Skin, pale greenish white. Flesh, rose-coloured, but not highly flavoured.

Verte Brune. See *Peau Dure*.

Verte Petite. See *De Lipari*.

Violette. See *Bordeaux*.

Violette de Bordeaux. See *Bordeaux*.

VIOLETTE GROSSE (*Aulique*).—Fruit, large, oblong, and perhaps the longest-shaped of any of the figs except Brunswick, its length being three times its diameter. Skin, deep violet. Flesh, red.

Violette Longue. See *Bordeaux*.

VIOLETTE-PERRUQUINE.—Fruit, about medium size, oblong, marked with obscure ribs. Skin, quite black, covered with a thick blue bloom. Stalk, very short. Eye, like an eyelet-hole. Flesh, deep red, thick and stiff, rather brisk, good, but not richly flavoured. This dries well.

Walton. See *Brown Turkey*.

WHITE BOURJASSOTTE (*Bourjassotte Blanche*).—Fruit, below medium size, round, and somewhat flattened, with distinct longitudinal ribs on the sides. Skin, green, becoming yellowish at maturity, and covered with a thin grey bloom. Eye, quite closed. Stalk, very short. Flesh, dark blood-red, thick and stiff, but not particularly rich in flavour, though, at the same time, a good fig.

White Genoa. See *White Marseilles*.

WHITE ISCHIA (*Green Ischia; Nerii; Singleton; Brocket Hall*).—Fruit, small and turbinate. Skin, pale greenish yellow, very thin, so much so that when fully ripe the flesh, which is purple, shines through and gives the fruit a brownish tinge; rich, highly flavoured, and luscious. End of August.

The tree is of small habit of growth, a great bearer, well adapted for pot culture, and forces well.

WHITE MARSEILLES (*Blanche; D'Athènes; Ford's Seedling; Large White Genoa; Marseillaise; De Naples; Pocock's; Raby Castle; White Naples; White Standard; White Genoa*).—Fruit, above medium size, quite round, with a short neck, and well-marked longitudinal ridges running from the stalk to the apex. Skin, green, becoming a pale green when it ripens. Eye, open. Flesh, opaline, exceedingly rich, juicy, and sugary.

One of the most delicious figs in cultivation. It dries remarkably well and easily. The tree forces well; and the fruit ripens freely against a wall in the open air.

White Naples. See *White Marseilles*.

White Standard. See *White Marseilles*.

YELLOW ISCHIA (*Cyprus*).—Fruit, large, turbinate. Skin, yellow. Flesh, dark red, tender, and very juicy, with a rich and sugary flavour. September.

LIST OF SELECT FIGS.

*Those marked * are suitable for small collections.*

I.—FOR STANDARDS.

Black Ischia
Brown Ischia
*Brown Turkey

II.—FOR WALLS.

Black Genoa
Black Ischia
Brown Ischia
*Brown Turkey
*Brunswick
Castle Kennedy
*White Marseilles

III.—FOR FORCING, OR POT-CULTURE.

*Angélique
*Black Ischia
Brown Ischia
Brown Turkey
Early Violet
*Negro Largo
Pregussata
*White Ischia
*White Marseilles

IV.—FOR GENERAL CULTURE.

*Angélique
*Agen
Bellona
Black Bourjassotte
Brunswick
*Col di Signora Bianca
Célestine
*Col di Signora Nero
Datte
De Grasse
*Grizzly Bourjassotte
Negro Largo
*Poulette
St. Ursule d'Avignon
Verdal
*White Marseilles

GOOSEBERRIES.

SYNOPSIS OF GOOSEBERRIES.

I. SKIN RED.

§ *Round or roundish.*

A. *Skin smooth.*
Prince Regent (Boardman)
Small Red Globe

B. *Skin downy.*
Miss Bold
Scotch Nutmeg

C. *Skin rough, hairy.*
Forester (Etchells)
Hairy Red (Barton)
Highlander (Banks)
Irish Plum
Ironmonger
Lancashire Lad (Hartshorn)
Napoléon le Grand (Rogers)
Raspberry
Rifleman (Leigh)
Rough Red
Scotch Nutmeg
Shakespere (Denny)
Small Rough Red
Top Sawyer (Capper)
Victory (Lomas)

§§ *Oblong, oval, or obovate.*

A. *Skin smooth.*

Beauty (Badrock)
Conquering Hero (Fish)
Clayton (Walker)
Dr. Hogg (Leicester)
Duke of Sutherland (Biddulph)
Emperor Napoleon (Rival)
Foreman (Bratherton)
John Anderson (Crompton)
London (Banks)
Major Hibbert (Etchells)
Marlborough (Lavington)
Old England (Rider)
Plough Boy (Walton)
Red Turkey
Ringleader (Johnson)
Roaring Lion (Farrow)
Sportsman (Chadwick)
Talfourd (Penson)
Wilmot's Early Red
Wonderful (Saunders)

B. *Skin downy.*

Farmer's Glory (Berry)
Magistrate (Diggles)
Red Walnut

C. *Skin rough, hairy.*

Atlas (Brundrett)
Beauty of England (Hamlet)
Bollin Hall (Bradley)
Companion (Hopley)
Crown Bob (Melling)
Dan's Mistake (Spencer)
Early Black
Early Rough Red
Eskender Bey (Pickavance)
Flixtonia (Barlow)
Hastenwell (Challinor)
Henson's Seedling
Keens' Seedling
Lion's Provider (Fish)
Magnet (Bratherton)
Monarch (Bratherton)
Mr. Chambers (Hewitt)
Overall (Bratherton)
Pastime (Bratherton)
Red Champagne
Red Mogul
Red Oval
Red Robin (Jacques)
Red Warrington
Registrar (Wilkinson)
Rob Roy
Slaughterman (Pigott)
Speedwell (Poulson)
Yaxley Hero (Speechley)

II. SKIN YELLOW.

§ *Round or roundish.*

A. *Skin smooth.*

Amber
Gem (Pennington)
Railway (Livesey)
Yellow Ball

B. *Skin downy.*

Golden Drop
Rumbullion

C. *Skin rough, hairy.*

Broom Girl
California (Henshaw)
Cramp (Bradrock)
Fanny (Williams)
Great Western (Colcleugh)
Gunner (Hardcastle)
High Sheriff (Chapman)
Lord Rancliffe (Ellis)
Pretty Boy (Orchard)
Rockwood (Prophet)
Sulphur
Yellow Champagne
Yellow Warrington

§§ *Oblong, oval, or obovate.*

A. *Skin smooth.*

Australia (Bayley)
Candidate (Crompton)
Drill (Cranshaw)
Duckswing (Buerdsill)
Early Orleans
Leader (Pigott)
Leveller (Greenhalgh)
Lord Combermere (Forester)
Oldham (Rhodes)
Oyster Girl (Wilkinson)
Smiling Beauty (Beaumont)
Stella (Leicester)
Tiger (Rhodes)
Trumpeter (Partington)
Tinker (Park)
Victory (Mather)
Viper (Gorton)

B. *Skin downy.*

Husbandman (Foster)
Invincible (Heywood)
Prince of Orange (Bell)

c. *Skin rough, hairy.*
Catherina (Travis)
Conquering Hero (Catlow)
Criterion (Livesey)
Early Sulphur
Garibaldi (Walton)
Golden Fleece (Part)
Golden Gourd (Hill)
Goldfinder (Bell)
Hue-and-Cry (Leicester)
Mount Pleasant (Heape)
Mr. Whittaker (Etchells)
Pilot (Wood)
Peru (Cook)
Yellowsmith

III. SKIN GREEN.

§ *Round or roundish.*

A. *Skin smooth.*
Fearless (Addis)
Glory of Kingston
Green Gage (Horsefield)
Green London (Oliver)
Green Overall (Foster)
Jerry (Stanier)
Queen Victoria (Swift)
Shiner (Oliver)
Thumper (Riley)

B. *Skin downy.*
Green Willow
Perfection (Gregory)

c. *Skin rough, hairy.*
Green Gascoigne
Green Rumbullion
Hebburn Prolific
King John (Smith)
Norcliffe (Walton)
Rough Green (Dutton)
Thunder (Fairclough)

§§ *Oblong, oval, or obovate.*

A. *Skin smooth.*
Advance (Chippendale)
Arthur
Beeston Castle
Clifton (Ryder)
Favourite (Bates)
General (Thewless)
Glory of Ratcliff (Allen)
Green River (Cranshaw)
Green Walnut
Heart of Oak (Massey)
Hospool (Whittaker)
Independent (Briggs)
Jolly Tar (Edwards)
Keepsake (Banks)
London City (Bratherton)
Matchless (Turner)
Pitmaston Green Gage
Plunder (Wood)
Stockwell (Duke)
Souter Johnny (Cranshaw)
Surprise (Moscroft)
Telegraph (Poulson)

B. *Skin downy.*
Jolly Angler (Collier)
Laurel (Parkinson)
Profit (Prophet)

c. *Skin rough, hairy.*
Bravo (Beckett)
Glenton Green
Gretna Green (Horrocks)
Sir George Brown (Raker)
Wistaston Hero (Bratherton)

IV. SKIN WHITE.

§ *Round or roundish.*

A. *Skin smooth.*
Alma (Rowson)
Crystal
Hero of the Nile (Moore)
King of Trumps (Lee)
Lady Stanley (Webster)
Miss Nightingale (Walton)
White Rasp

B. *Skin downy.*
Early White

c. *Skin rough, hairy.*
Hedgehog
Lady Leicester (Bell)
Mitre (Skellum)
Overseer (Wilkinson)
Postman (Boardman)
Royal White
Snowball (Adams)
Snowball (Etchells)
Snowdrop (Bratherton)
Weasel (Waldon)

§§ *Oblong, oval, or obovate.*

A. *Skin smooth.*

Careless (Crompton)
Citizen (Scerratt)
Eagle (Cook)
Elizabeth (Hollins)
Flora (Chapman)
Freedom (Moore)
Lady Delamere (Wild)
Lioness (Fennyhaugh)
Progress (Lockett)
Queen Caroline (Lovart)
Queen of Trumps (Horrocks)
White Fig

B. *Skin downy.*

Cheshire Lass (Saunders)
Sheba Queen (Crompton)
Wellington's Glory
White Lily
White Lion (Cleworth)
Whitesmith (Woodward)

C. *Skin hairy.*

Abraham Newland (Jackson)
Antagonist (Oldfield)
Blackley Hero (Boardman)
Bonny Lass (Capper)
Bright Venus (Taylor)
Duchess of Sutherland (Biddulph)
Eva (Walton)
Governess (Bratherton)
Jenny Lind (Lockett)
Lady of the Manor (Hopley)
Monster (Baker)
Peto (Hilton)
Princess Royal
Queen of the West (Bayley)
Snowdrift (Hardman)
Tally-Ho (Riley)
White Champagne

ABRAHAM NEWLAND (Jackson).—Large and oblong. Skin, white and hairy. Highly flavoured and excellent. Bush, erect.

ADVANCE (Chippindale).—Fruit, long; the two-veined a little tapered, the three-veined long and well formed. Skin, smooth, light green. Bush, spreading; bears freely.

A new variety, which in 1864 weighed 23 dwt. 14 gr.

ALMA (Rowson).—Fruit, plump, and square shaped, of medium length, with seed-veins deeply sunk towards the stalk. Skin, smooth, greenish white. Flavour, good. In 1863 weighed 25 dwt.

Bush, spreading, and an excellent bearer.

AMBER (*Yellow Amber; Smooth Amber*).—Medium sized, roundish. Skin, smooth, greenish yellow. Of good flavour, but not first-rate. Bush, a good bearer; spreading.

ANTAGONIST (Oldfield).—Fruit, long, with large plump nose and broad raised shoulders; the seed-veins broad and a little sunk. Will grow from one and three-quarters to two and a quarter inches in length, and from five to five and a quarter inches in circumference. Skin, hairy, creamy white, veins a little green. Flavour, good. In 1864 weighed 34 dwt. 4 gr.; in 1863 weighed 34 dwt. 21 gr.

This is the largest white gooseberry in cultivation, having several times been the heaviest berry grown of any colour for the season, and the heaviest white berry ever since 1857. One of the very best either for exhibition or market purposes.

Bush, large and spreading; a vigorous grower and an excellent bearer.

Aston. See *Red Warrington*.

Aston Seedling. See *Red Warrington*.

ARTHUR (Scerratt).—Fruit, long oval, tapering from the centre towards the snuft and stalk, from 13 to 15 eighths long, and $4\frac{1}{4}$ to $4\frac{3}{4}$ in circumference. Skin, smooth and thin, light green. Flesh, tender, and of good flavour.

This variety is but little grown. It bears freely, and makes a fine bush.

ATLAS (Brundrett).—Large, oblong. Skin, red, hairy. Of good flavour, but not first-rate. Bush, erect.

AUSTRALIA (Bayley).—Fruit, plump, well formed, and of medium length. Skin, smooth, pale yellow, with a dull shade of green intermixed. Flavour, good. In 1864 weighed 25 dwt. 18 gr.

Bush, large and spreading; a free bearer; makes pendulous wood.

BEAUTY (Badrock).—Fruit, large, from one and three-quarters to two inches long. Skin, smooth, deep red, shaded with pink, and when ripe covered with a white bloom. A beautiful late variety, well flavoured, but not first-rate. Weight in 1864, 81 dwt. 6 gr.

A good bearer, and makes a large spreading bush.

BEAUTY OF ENGLAND (Hamlet).—Large and oblong. Skin, red, hairy. Of good flavour. Bush, spreading.

Belmont's Green. Seen *Green Walnut*.

BEESTON CASTLE (Nicholls).—Fruit, well formed. Berry, rather oblong, and a little taper towards the stalk; from 12 to 14 eighths in length, and $4\frac{1}{2}$ to 5 inches in circumference. Skin, smooth, bright dark green. In 1852 the raiser weighed it 26 dwt. 12 gr.

Bush, large, with strong, erect prickly wood, and an uncertain cropper.

BLACKLEY HERO (Boardman).—Fruit, long, oval. Skin, hairy, yellowish white, a little mottled. Flavour, good. In 1860 weighed 26 dwt. 1 gr. A late variety.

Bush, pendulous, large, and spreading.

BOLLIN HALL (Bradley).—Fruit, of medium length. Skin, a little hairy, deep red. Flavour, tolerable. Weight in 1863, 27 dwt. 2 gr. Makes a good spreading bush.

BONNY LASS (Capper).—Large, oblong. Skin, white and hairy. Of second-rate quality. Bush, spreading.

BRAVO (Beckett) —Fruit, long. Skin, hairy, dark green. Flavour, good. Bush, a medium size; bears freely. A new variety, which in 1864 weighed 23 dwt. 18 gr.

BRIGHT VENUS (Taylor).—Medium sized, obovate. Skin, slightly hairy, white, and covered with a bloom when it hangs long. Sugary, rich, and excellent, and hangs till it shrivels. Bush, rather erect, and a good bearer.

British Prince. See *Prince Regent* (Boardman's).

BROOM GIRL (Hampson).—Fruit, plump, square, and shouldered, from 12 to 15 eighths long, and 5 inches to 5⅜ in circumference, with a very long stalk. Skin, thin and hairy, dark yellow, of an olive shade. Flavour, first-rate. Ripens early. In 1852 it weighed 28 dwt. 12 gr.

Bush, large, makes strong upright wood, and bears freely. An excellent old variety.

CALIFORNIA (Hendshaw).—Fruit, round, of medium length. Skin, hairy, dull pale yellow, showing a green under shade. Flavour, good. In 1863 it weighed 24 dwt. 16 gr.

Bush, large, bears freely, and makes long, pendulous wood. A late variety.

CANDIDATE (Crompton).—Fruit, very long; the two-veined ones tapering towards the stalk, the three-veined ones rounded and better formed. Skin, smooth, dark, muddy green, shaded with yellow. Flavour, good, but not first-class. In 1864 weighed 25 dwt.

Makes pendulous wood, and forms a large spreading bush.

CARELESS (Crompton).—Fruit, long and plump. Skin, smooth and even, creamy white. One of the handsomest gooseberries grown. Flavour, good. In 1864 weighed 31 dwt. 19 gr.

Bush, spreading; makes slender, prickly wood, and is an excellent bearer.

CATHERINA (Travis).—Fruit, long and evenly formed, without ridge or indentation, and beautifully rounded to the stalk, with broad seed-veins. Skin, a little hairy, bright orange yellow. Flavour, first-rate. In 1852 it weighed 32 dwt. 8 gr.

Bush, medium sized, spreading; makes slender wood.

CHESHIRE LASS (Saunders).—Large and oblong. Skin, very thin, downy, and white. Flavour, rich and sweet. Bush, erect, and a good bearer. Excellent for tarts, on account of its early attaining a size for that purpose.

CITIZEN (Scerratt).—Fruit, long, tapering towards the stalk. Skin, smooth, greenish white. Flavour, good. In 1860 weighed 23 dwt. 12 gr.

Bush, spreading; bears freely.

CLAYTON (Walker).—The two-veined berries are very long formed and flat-sided, with broad, square formed shoulders, the berry increasing in thickness to the nose; the three-veined ones rounder and

finely formed. Skin, smooth, dark purplish red, with broad, light, conspicuous veins. Flesh, of tolerable flavour. In 1864 weighed 32 dwt. 8 gr.

Shoots, strong and a little pendulous; makes a fine large bush, and bears freely.

CLIFTON (Rider).—Fruit, well formed, of medium length. Skin, smooth, deep green, of a dull shade. Flavour, good. In 1864 weighed 22 dwt. 7 gr.

Bush, large and spreading; bears freely.

COMPANION (Hopley).—Fruit, of medium length, chiefly two-veined, a little flat-sided towards the stalk, with plump shoulders, and nicely rounded towards the nose. Skin, thin and very hairy, bright light red. Flavour, first-rate. Weight in 1852, 31 dwt. 11 gr. An early variety.

A very handsome early variety, suitable either for cropping or exhibition purposes. Makes a fine spreading bush, and bears freely.

CONQUERING HERO (Fish).—Fruit, very long and well-proportioned, terminating at the snuft with a sharp, pointed, prominent nose. Skin, occasionally a little hairy, of a dark red colour, dotted and shaded, with a greenish grey showing through the deep red. Flavour, moderate. Weight in 1852, 31 dwt. 11 gr.

Bush, a free grower, making long, slender shoots; large and spreading, and a moderate cropper.

CRAMP (Badrock).—Fruit, plump and round. Skin, very hairy, dark dull green, shaded with yellow and brown. Flavour, good. In 1864 weighed 24 dwt. 21 gr.

The bush is large, with strong, erect wood. Early.

CRITERION (Livesey).—Fruit, plump, of medium length. Skin, a little hairy, dark greenish yellow. Flavour, good. In 1864 it weighed 25 dwt. 17 gr.

The bush bears freely; makes vigorous wood, a little pendulous, and is large and spreading.

CROWN BOB (Melling).—Very large and oblong. Skin, thin, hairy, bright red, with a greenish tinge towards the stalk. Of good flavour, and a first-rate variety. Bush, pendulous, and an abundant bearer.

CRYSTAL.—Small and roundish. Skin, thick, smooth, or very slightly downy, and white. Of good flavour, and chiefly valuable for coming in late. Bush, spreading, and rather pendulous; leaves not hairy above.

DAN'S MISTAKE (Spencer).—Fruit, of medium length, very handsome. Skin, hairy, bright light red shaded with pink; the seed-

veins broad and green, level with the surface. Flavour, good, but not first-rate. A useful variety, either for market or exhibition purposes. It weighed in 1865 31 dwt.

Makes strong erect shoots, and forms a large bush; bears freely.

Dr. Davies' Upright. See *Red Champagne*.

DR. HOGG (Leicester).—Fruit, long, flat-sided, with broad shoulders and large plump nose; the seed-veins broad and deeply sunk. Stalk, long, with a purple wing at the joint. Skin, occasionally hairy, and covered with a greyish down, deep purplish red, with veins of a deeper shade. Flavour, good. A new variety; in 1864 weighed 29 dwt. 4 gr.

Makes a fine bush, with strong upright wood, which is short jointed, the thorns very stiff, and leaves large.

Double Bearing. See *Red Walnut*.

DRILL (Cranshaw).—Fruit, long; the two-veined ones tapering towards the stalk, the three-veined ones long, and rounder than the others, also better shouldered. Skin, smooth, deep dull green, shaded over with yellow. Flavour, good. In 1864 it weighed 30 dwt.; in 1865 weighed 32 dwt.

The bush bears freely, makes long vigorous wood, and is large and spreading. A late sound variety.

DUCHESS OF SUTHERLAND (Biddulph).—Fruit, long, oval. Skin, smooth, or occasionally a little hairy, creamy white. Flavour, good. In 1860 weighed 23 dwt. 9 gr. Bush, medium sized, spreading, and a free bearer.

DUCKWING (Buerdsill).—Large and obovate. Skin, yellow, and smooth. A late variety, and only of second-rate quality. Bush, erect.

DUKE OF SUTHERLAND (Biddulph).—Fruit, very long, tapering a little towards the stalk. Skin, smooth, light red blended with pink and grey. Flavour, tolerable. In 1864 it weighed 29 dwt.

A very late variety; makes long slender wood, a little pendulous, and forms a large spreading bush; bears freely.

EAGLE (Cooke).—Fruit, long, tapering slightly towards the stalk, which is long and fine. Skin, smooth, greenish white. Flavour, good. In 1830 it weighed 37 dwt. 12 gr.

Bush, large and spreading; makes long slender wood, and bears well. A good old variety, now surpassed by newer kinds for exhibition.

EARLY BLACK.—Medium sized, oblong. Skin, dark red, and hairy. A second-rate variety. Bush, pendulous.

EARLY ORLEANS.—Fruit, medium sized; oval; skin, pale green, hairy, and with a yellowish tinge. Flavour, very good and rich.

This is a fine gooseberry and the earliest of all, coming in before Green Gascoigne and Pitmaston Green Gage.

EARLY ROUGH RED.—Small, roundish oblong. Skin, red, and hairy. A well-flavoured variety, but not first-rate. Bush, spreading.

EARLY SULPHUR (*Golden Ball; Golden Bull; Moss's Seedling*).—Medium sized, roundish oblong. Skin, yellow and hairy. Of second-rate quality. Bush, erect, very early, and a great bearer; leaves, downy.

EARLY WHITE.—Medium sized, roundish oblong. Skin, thin, transparent, yellowish white, and slightly downy. Very sweet, good, and early. A first-rate variety. Bush, spreading and erect; an excellent bearer.

ELIZABETH (Hollins).—Fruit, long. Skin, smooth, greenish white. Flavour, good. In 1863 weighed 26 dwt. 2 gr.

Bush, makes strong pendulous wood, and bears freely.

EMPEROR NAPOLEON (Rival).—Large and obovate. Skin, red, and smooth. A second-rate variety. Bush, pendulous, and a good bearer.

ESKENDER BEY (Pickavance).—The two-veined berries are long, and a little tapering towards the stalk, the three-veined ones of medium length, and better formed. Skin, hairy, very dark red, almost maroon; one of the darkest gooseberries grown. Flavour, not good. In 1864 weighed 30 dwt. 6 gr.

Makes long slender wood, and forms a large bush. A good cropper.

EVA (Walton).—Fruit, long, plump, and evenly formed. Skin, hairy, dull yellowish white. Flavour, good. In 1862 weighed 22 dwt.

Bush, spreading; makes vigorous wood, a little pendulous, and bears freely.

FANNY (Williams).—Fruit, round. Skin, hairy, pale dull yellow. Flavour, rich and excellent.

Bush, an excellent bearer, and makes slender, erect wood.

FARMER'S GLORY (Berry).—Very large, and obovate. Skin, thick, downy, and dark red, with a mixture of green. A first-rate variety, and of excellent flavour. Bush, pendulous, and an abundant bearer.

FAVOURITE (Bates).—Medium sized, oblong. Skin, smooth, and green. Flavour, second-rate. Bush, pendulous.

FEARLESS (Addis).—A plump-formed fruit of medium length. Skin, smooth, light green of a mealy shade. Flavour, good. In 1852 weighed 27 dwt. 10 gr. Bush, spreading.

FLIXTONIA (Barlow).—Fruit, plump, of medium length. Skin, a little hairy, bright light red blended with grey. Flavour, good. In 1852 it weighed 27 dwt. 15 gr.

Makes long, slender, erect wood, and forms a large handsome bush.

FLORA (Chapman).—Fruit, long, tapering a little towards the stalk, except the three-veined ones, which are long and oval. Skin, smooth, bears freely, greenish white. In 1860 weighed 25 dwt. 3 gr.

Bush, large, makes strong pendulous wood. A very late variety.

FOREMAN (Bratherton).—Fruit, very long, from 2 to 2¼ inches in length, and of uniform thickness the whole length of the berry. Skin, smooth; colour, very dark red. Flavour, good. It was grown by the raiser as a seedling, 30 dwt. 11 gr.; sent out in 1863 at 21*s.* per lot; and in 1864, the first year after being sent out, was 28 dwt. 20 gr.

Bush, with long pendulous shoots, large and spreading.

FORESTER (Etchells).—Fruit, plump and short, very even in size. Skin, hairy, bright red. Flavour, rich and sweet, quite first-rate.

An excellent bearer. Makes long, slender, erect shoots, and forms a large bush. An early variety.

FREEDOM (Moore).—Fruit, very long; the two-veined ones flat-sided, and a little tapered, the three-veined ones long, and rounder than the two. Skin, smooth, creamy white. Flavour, good. In 1852 weighed 28 dwt. 15 gr.

Bush, large, spreading, and vigorous, and an excellent bearer.

GARIBALDI (Walton).—Fruit, long, well-formed berry. Skin, hairy, bright light orange yellow. Flavour, good.

Bush, large and spreading, an excellent bearer, and makes long pendulous wood. A new variety; in 1862 was shown as a seedling by the raiser, and was the heaviest yellow gooseberry grown in England that season, the weight being 27 dwt. 14 gr.

GEM (Pennington).—Fruit, round, of medium length. Skin, smooth, bright golden yellow. Flavour, first-rate; bears freely. The bush is medium sized, and makes slender wood. A new early variety.

GENERAL (Thewless).—Fruit, long, round. Skin, deep green, with at times a shade of white intermixed. Flavour, tolerable. In 1852 it weighed 27 dwt. 14 gr.

Bush, bears freely, and makes short, stiff, erect wood. A late variety.

GENERAL MARKHAM (Dennis).—A good sized handsome berry, from 13 to 15 eighths of an inch long, and from 4¼ to 4⅜ inches in

circumference. Skin, smooth, dark bright green, with light-coloured veins; a very handsome berry, of good flavour. In 1854 it weighed 23 dwt. 6 gr.

A large bush, which bears freely, and makes vigorous wood, with large leaves, which have a woolly appearance.

GIPSY QUEEN (Leicester).—Fruit, from 12 to 14 eighths in length, and 4½ to 5 inches in circumference. Skin, smooth and thin, pale yellow, blended with white. Flesh, delicate, and richly flavoured. In 1862 it weighed 22 dwt. 11 gr.

Bush, medium sized, bears freely, and makes long, slender wood. It is an early variety.

GLENTON GREEN (*York Seedling; Hedgehog* of some).—Medium sized, oblong, narrowest at the base. Skin, rather thick, very hairy, green, and with whitish veins. Of a sweet and excellent flavour. Bush, pendulous, and an excellent bearer. Young shoots downy, and sprinkled near the base with small prickles. Leaves, downy above.

GLORY OF KINGSTON.—Medium sized, roundish. Skin, smooth, and green. Not highly flavoured. Bush, spreading, and a bad bearer.

GLORY OF RATCLIFF (Allen).—Medium sized, oblong. Skin, thick, quite smooth, and light green. Of excellent flavour, and sweet. Bush, spreading, and somewhat pendulous, and a good bearer.

Golden Ball. See *Early Sulphur.*

Golden Bull. See *Early Sulphur.*

GOLDEN DROP (*Golden Lemon*).—Medium sized, roundish. Skin, downy, and yellow. Of second-rate quality. Bush, erect.

GOLDEN FLEECE (Part).—Very large, oval. Skin, yellow, and hairy. Of first-rate quality.

GOLDEN GOURD (Hill).—Very large and oblong. Skin, greenish yellow, and hairy. Of second-rate quality. Bush, pendulous.

Golden Lemon. See *Golden Drop.*

GOLDFINDER (Bell).—Fruit, very long. Skin, hairy, light yellow. Flavour, very rich.

It is an excellent bearer; makes long, slender wood, and forms a large spreading bush.

GOVERNESS (Bratherton).—Large, roundish oblong. Skin, greenish white, and hairy. Of second-rate quality. Bush, spreading.

GREAT WESTERN (Coleclough).—Fruit, round, of medium length.

Skin, hairy, dull greenish yellow. Flavour, good. In 1864 it weighed 26 dwt. 3 gr.

The bush is large and spreading, and makes strong pendulous shoots.

GREEN GAGE (Horsefield).—Large and roundish. Skin, green, and smooth. Flavour, only third-rate. Bush, spreading.

GREEN GASCOIGNE (*Early Green; Early Green Hairy*).—Small and round. Skin, thin, dark green, and hairy. Very early, and sweet. Bush, very erect, and an excellent bearer.

Green Laurel. See *Laurel.*

GREEN LONDON (Oliver).—Fruit, plump, evenly formed, of medium length. Skin, smooth, dark bright green. Flavour, good. In 1863 it weighed 27 dwt.

Makes short-jointed wood, with few thorns, and forms a medium sized bush.

GREEN OVERALL (Forster).—Fruit, very handsome, round, evenly formed, of medium length. Skin, thin, smooth, deep green, covered with a grey down or bloom, similar to that on the peach. Flavour, delicious—first-rate. In 1852 it weighed 27 dwt. 6 gr.

Bush, spreading; bears freely. An early variety.

GREEN PRINCE.—Fruit, plump and square shouldered; from 12 to 14 eighths long, and from 4½ to 5 inches in circumference. Skin, thick, a little hairy, pale light green. Flesh, coarse, but of good flavour. In 1852 it weighed 25 dwt. 4 gr.

Bush, large and spreading, an excellent bearer, and makes strong, vigorous wood.

GREEN RIVER (Cranshaw).—Fruit, oval, of medium length. Skin, smooth, deep green with light veins. Flavour, good. In 1852 it weighed 25 dwt. 22 gr. Bears freely, and makes a fine spreading bush.

Green Rumbullion. See *Rumbullion Green.*

GREEN WALNUT (*Belmont Green; Smooth Green; Nonpareil*).—Fruit, medium sized, obovate. Skin, very thin, dark green, and smooth. An early variety, of excellent flavour. Bush, with long spreading shoots; leaves, close to the branches, and a great bearer.

Green Willow. See *Laurel.*

GRETNA GREEN (Horrocks).—Fruit, round and plump, of medium length. Skin, hairy, dark bright green. Flavour, good.

It bears freely, and makes strong, stiff, erect wood, and forms a good upright bush.

Grundy's Lady Lilford. See *Whitesmith* (Woodward).

GUNNER (Hardcastle).—Fruit, round. Skin, very hairy, dark olive shaded over with yellow. Flavour, first-rate. In 1830 it weighed 28 dwt. 18 gr. Bush, large; a good bearer, and makes strong, erect wood.

Hairy Amber. See *Yellow Champagne*.

Hairy Black. See *Ironmonger*.

HAIRY RED (Barton).—Small and roundish. Skin, thick, red, and slightly hairy. Briskly and well-flavoured. Bush, erect, and an excellent bearer.

Hall's Seedling. See *Whitesmith* (Woodward).

HASTENWELL (Challinor).—Fruit, plump, of medium length. Skin, thin and hairy, dark red, of a brown shade. Flavour, very good. In 1864 weighed 23 dwt. 19 gr.

Bush, with strong, short-jointed shoots, and of medium size; a free bearer, and an early variety.

HEART OF OAK (Massey).—Large and oblong, tapering to the stalk. Skin, thin, green, with yellowish veins. Rich and excellent. Bush, pendulous, and an abundant bearer.

HEBBURN PROLIFIC.—Medium sized, roundish. Skin, rather thick, dull green, and hairy. Very rich and sweet. Bush, erect, with broad, thick leaves, and an abundant bearer.

HEDGEHOG.—Medium sized, roundish. Skin, thin, white, and hairy. A richly-flavoured variety. Bush, erect, the shoots thickly set with small bristly spines. This name is also applied to Glenton Green, in Scotland.

HENSON'S SEEDLING.—Fruit, above the medium size, ovate. Skin, hairy, deep red. Flavour, rich, resembling Red Champagne, but quite distinct. In character it is between Red Champagne and Red Warrington. Bush, of erect growth, and very free bearer.

It was raised by Mr. Henson, of Peterborough, and received a First Class Certificate from the Royal Horticultural Society in 1873.

HERO OF THE NILE (Moore).—Fruit, plump, of medium length. Skin, smooth, greenish white. Flavour, good. In 1864 weighed 28 dwt.

Makes a medium sized spreading bush, and bears freely.

HIGHLANDER (Banks).—Fruit, short and round. Skin, hairy, and very thin, deep red mottled with a darker shade. Flavour, first-rate. In 1852 weighed 26 dwt. 23 gr.

Bush, with long slender shoots, and of medium size; an excellent bearer. An early variety.

HIGH SHERIFF (Chapman).—Fruit, plump and round. Skin, very hairy, deep orange yellow. Flavour, first-rate. In 1864 it weighed 28 dwt. 2 gr.

Bush, large and spreading; an excellent bearer, and makes slender, pendulous wood.

HOSPOOL (Whittaker).—Fruit, long and well formed. Skin, smooth. Flavour, good. A promising new variety, which in 1864 weighed 26 dwt. 17 gr. Bears freely.

Makes long pendulous wood, and forms a spreading bush.

HUE-AND-CRY (Leicester).—Fruit, long. Skin, hairy, deep greenish yellow. Flavour, not good. In 1864 it weighed 27 dwt. 16 gr. The bush is medium sized, bears freely, and makes stiff, short-jointed, erect wood.

HUSBANDMAN (Foster).—Large and obovate. Skin, yellow, and downy. Of second-rate quality. Bush, erect.

INDEPENDENT (Brigg).—Large and obovate. Skin, green, and smooth. Of second-rate quality. Bush, erect, and a good bearer.

INVINCIBLE (Heywood).—Large, and roundish oblong. Skin, yellow, and downy. Of second-rate quality. Bush, erect.

IRISH PLUM.—Medium sized, roundish. Skin, dark red, and hairy. A first-rate dessert sort. Bush, erect.

IRONMONGER (*Hairy Black*).—Small and roundish. Skin, red, and hairy. A first-rate variety, of excellent flavour, but inferior to Red Champagne, which is also known under this name chiefly in Scotland, and from which it is distinguished in having rounder and darker red fruit, and a spreading bush—that of he Red Champagne being erect; leaves, downy.

JENNY JONES (Leicester).—Fruit, long, berry from 13 to 15 eighths in lengths, and $4\frac{1}{4}$ to $4\frac{3}{4}$ inches in circumference. Skin, smooth, thin, greenish white. Flesh, tender, and of excellent flavour. In 1860 weighed 22 dwt. 1 gr.

Bush, spreading, and a moderate bearer.

JENNY LIND (Lockett).—Fruit, long, well formed. Skin, hairy, creamy white. Flavour, good. Weighed, in 1852, 26 dwt. 18 gr. An early variety. Bush, an excellent bearer. Makes stiff, erect wood.

JERRY (Stainer).—Fruit, plump, of medium length. Skin, smooth, deep bright green. Flavour, good. In 1864 weighed 27 dwt. 8 gr. Bush, medium sized, spreading, and bears freely.

JOHN ANDERSON (Crompton).—Fruit, very long, tapering towards the stalk. Skin, smooth, bright red. In 1864 it weighed 25 dwt. 10 gr. Bush, large, and spreading. A late variety.

JOLLY ANGLERS (Collier) (*Lay's Jolly Angler*).—Large, and oblong. Skin, green, and downy. Of first-rate quality, and a good late sort. Bush, erect.

JOLLY TAR (Edwards).—Large, and obovate. Skin, green, and smooth. Of first-rate quality. Bush, pendulous, and a good bearer.

KEENS' SEEDLING (*Keens' Seedling Warrington*).—Medium sized, oblong. Skin, brownish red, hairy. Of first-rate quality. Bush, pendulous; a great bearer, and earlier than Red Warrington.

KEEPSAKE (Banks).—Fruit, of medium length, a little tapered towards the stalk; nose plump, and shoulders square. Skin, occasionally a little hairy. Flavour, delicious. In 1841 it weighed 23 dwt. 4 gr.

The bush is very large, and an excellent bearer. The fruit soon gets large, and ripens early.

KING JOHN (Smith).—Fruit, of medium length, a little flat-sided. with broad raised shoulders, and plump nose. Skin, hairy, dark dull green. Flavour, good. In 1864 it weighed 25 dwt. 5 gr.

Makes strong, erect, short-jointed wood, and forms a medium sized bush.

KING OF TRUMPS (Lees).—Fruit, plump and well formed; of medium length. Rather flat-sided towards the stalk, and with broad shoulders. Skin, a little hairy, dull greenish white. Flavour, good. In 1862 weighed 26 dwt. 15 gr.

Bush, makes long slender wood, and is a free bearer.

LADY LEICESTER (Bell).—Fruit, plump, of medium length; the seed-veins a little sunk; shoulders broad, and a little raised. Skin, hairy, greyish white, with a light shade of green from its green veins. In 1852 weighed 30 dwt. 4 gr.

The bush makes wood of a medium strength, which turns a little from each bud, and bears freely. An early variety.

LADY STANLEY (Webster).—Fruit, round, of medium length. Skin, smooth, greenish white. Flavour, good. In 1852 weighed 25 dwt. 18 gr.

Bush, bears freely, makes slender wood.

LANCASHIRE LAD (Hartshorn).—Large and roundish. Skin, dark red, and hairy. Of second-rate quality. Bush, erect, and a good bearer.

Lancashire Lass. See *Whitesmith* (Woodward).

LAUREL (Parkinson) (*Green Laurel; Green Willow*).—Large and obovate. Skin, pale green, and downy. A first-rate variety, somewhat resembling Woodward's Whitesmith. Bush, erect, and a good bearer.

Lay's Jolly Angler. See *Jolly Anglers* (Collier).

LEADER (Pigott).—Fruit, of medium length, square shoulders; the seed-veins a little sunk towards the stalk. Skin, thin, smooth, dull greenish yellow, covered with a greyish down. Ripens early, and has a very soft appearance. Flavour, very rich, and first-rate. A good old standard variety. In 1843 weighed 28 dwt. 14 gr., and has many times been the heaviest yellow of the season.

Bush, luxuriant, and an excellent bearer.

LEGERDEMAIN (Webster).—Fruit, large and long, rather flat-sided, tapering towards the stalk; from 14 eighths to 2 inches in length, and from 4 to 4½ inches in circumference. Skin, smooth and thin, dull light yellow rather. Flesh, tender, and of good flavour. In 1853 weighed 23 dwt. 20 gr.

A moderate bearer, and makes a large spreading bush. A late variety.

LEVELLER (Greenhalgh).—Fruit, long, and well formed, taperin a little towards the stalk, with a rather sharp nose. Skin, smooth, dul greenish yellow. Flavour, good. One of the best yellows. In 1864 weighed 30 dwt. 11 gr.

Bush, large, spreading, and luxuriant. An excellent bearer.

LION'S PROVIDER (Fish).—Fruit, long. Skin, a little hairy; bright light red, shaded with pink. Flavour, good. A beautiful variety. In 1863 it weighed 30 dwt. 21 gr.

Bush, with long, slender, erect shoots; bears freely.

LOFTY (Oldfield).—Fruit, long, from 11 to 14 eighths long, and 4¾ to 5¼ inches in circumference. Skin, smooth, or occasionally a little hairy, very thin, dark green. Flesh, tender, very rich and delicious. In 1855 it weighed 23 dwt. 15 gr.

Bush, medium sized, and bears freely.

LONDON (Banks).—This variety grows in various forms in consequence of its being tender when in bloom, often suffering from the early spring frosts, which cause it to be deficient of seed, consequently the berries will be short and deformed; but when perfect it is a fine, long-formed berry. The two-veined ones are rather flat-sided, with broad raised shoulders, the seed-veins a little sunk towards the stalk, with plump, nicely rounded nose; the three-veined ones are very long, and rounder than the two-veined, and are generally pretty near the same diameter throughout. Skin, smooth, deep purplish red. Flavour, good, but not first-rate. In 1852 it weighed 37 dwt. 7 gr.; in 1864, 36 dwt. 4 gr.; in 1865, 33 dwt. 12 gr.

It ripens quickly, and does not hang long, it being an especial favourite with wasps and birds; nor does it succeed well until the plants are strong, it will then grow and bear freely, making long

vigorous shoots (a little pendulous), with but few thorns, and forms a large spreading bush. This is the largest gooseberry at present proved, having held its own for nearly a quarter of a century against all former varieties, and hundreds of others sent out since its introduction.

LONDON CITY (Bratherton).—Fruit, long, similar in form to London. Skin, smooth, pale light green. Flavour, good. In 1864 it weighed 30 dwt. 5 gr.

Makes strong stiff wood, and forms a good bush.

LORD COMBERMERE (Forester).—Large and obovate. Skin, yellow, and smooth. Of second-rate quality. Bush, spreading.

LORD ELDON (Leicester).—Fruit, round, from 12 to 14 eighths in length, and 4½ to 5 inches in circumference. Skin, thin and smooth, dark green. Flesh, tender, sweet, and very rich. Ripens early. In 1858 it weighed 22 dwt. 20 gr.

The bush is medium sized, bears freely, and makes slender, straight wood.

LORD RANCLIFFE (Ellis).—Fruit, round, of medium size. Skin, hairy, light yellow. Flavour, good. In 1864 it weighed 28 dwt. 8 gr.

Bush, large and spreading; an excellent bearer, and makes long straight wood.

MAGISTRATE (Diggles).—Large and obovate. Skin, red, and downy. A first-rate variety. Bush, spreading.

MAGNET (Bratherton).—Fruit, very long, from two to two and a quarter inches in length, and well proportioned. Skin, hairy, light red. In 1854 it weighed 28 dwt. 20 gr.

An excellent bearer, ripens early, and hangs well; makes long slender wood, and forms a large spreading bush.

MAJOR HIBBERT (Etchells).—Fruit, long, tapering towards the stalk. Skin, smooth, light red. Weighed 25 dwt. 15 gr. in 1864.

A very late variety; makes long, slender, trailing wood, and forms a large spreading bush.

MARLBOROUGH (Lavington).—Fruit, very long. Skin, a little hairy, light red shaded with grey. Flavour, good.

Bush, an excellent bearer, large and spreading. A new late variety. Grown as a seedling, 27 dwt. 18 gr.

MATCHLESS (Turner).—Fruit, long oval. Skin, smooth, deep green. Flavour, good. In 1864 weighed 27 dwt. 18 gr.

Bush, spreading, bears freely. Makes long slender wood.

MAYOR OF OLDHAM.—Fruit, round, from 12 to 13 eighths in

length, and 4¼ to 4½ inches in circumference. Skin, smooth, very thin, dull greenish white. Flesh, tender, and of exquisite flavour.

Bears freely, and makes a fine bush, but the fruit is not now large enough for exhibition.

MISS BOLD (*Pigeon's Egg*).—Medium sized, roundish. Skin, red, and downy. Of first-rate quality, and early; it somewhat resembles Red Walnut, but is better. Bush, spreading.

MISS NIGHTINGALE (Walton).—Fruit, round, of medium length. Skin, smooth, greenish white. In 1864 weighed 24 dwt. 19 gr.

Bush, spreading; makes strong, pendulous wood, and bears freely.

MITRE (Skellum).—Fruit, thick and round. Skin, hairy, bears freely, greyish white. Flavour, good. In 1864 weighed 26 dwt. 12 gr.

Makes strong erect wood, and forms a large bush, which bears freely.

MODEL (Oldfield).—Fruit, tapering slightly, from 12 to 14 eighths in length, and from 4½ to 5 inches in circumference, with long slender stalk, which is winged at the joint. Skin, hairy, dull pale green. Flavour, excellent. A large variety, but very tender in spring, and generally a shy cropper.

Bush, spreading and large; makes long, vigorous wood.

MONARCH (Bratherton).—Fruit, plump, of medium length. Skin, hairy, bright deep red. In 1852 weighed 27 dwt. 18 gr.

A good bearer; makes strong erect wood, and forms a large bush.

MONSTER (Baker).—Fruit, long. Skin, hairy, dull greenish white. Flavour, good. In 1864 weighed 23 dwt. 21 gr.

Makes slender, prickly wood, and forms a medium sized bush.

MORETON HERO (Pigott).—Fruit, oval, from 12 to 15 eighths in length, and 4½ to 5 inches in circumference. Skin, smooth or downy, thin, pale yellow. Flesh, very richly flavoured. In 1852 it weighed 26 dwt. 6 gr.

Bears freely, and makes a fine bush.

MORETON LASS (Pigott).—Fruit, round, well formed, from 12 to 14 eighths long, and from 4½ to 6 inches in circumference. Skin, smooth, thin, creamy white. Flesh, tender, of first-rate flavour. In 1843 it weighed 23 dwt. 14 gr.

Bears freely, and makes a medium sized bush.

Moss's Seedling. See *Red Warrington.*

MOUNT PLEASANT (Heape).—Fruit, long, finely formed, with broad seed-veins. Skin, hairy, deep orange yellow. Flavour, good. In 1864 it weighed 31 dwt. 4 gr.

The bush is large, bears freely, and makes strong vigorous wood,

and forms a large bush. One of the best yellows and a sound late variety.

MR. CHAMBERS (Hewett).—Fruit, long, and very handsome, Skin, hairy, bright red; very strong. In 1863 it weighed 26 dwt. 6 gr.
Makes strong pendulous wood, and forms a large spreading bush.

MR. WHITTAKER (Etchells).—Fruit, plump, of medium length. Skin, hairy, dull greenish yellow. Flavour, good. In 1864 it weighed 24 dwt. 4 gr.
Bush, large, bears freely; makes slender, straight wood.

Murrey. See *Red Walnut*.

NAPOLÉON LE GRAND (Rogers).—Fruit, round, of medium size. Skin, very hairy, bright scarlet red. Flavour, good. In 1860 it weighed 26 dwt. 22 gr.
The bush makes strong pendulous wood, and is large and spreading, but does not always bear freely.

Nonpareil. See *Green Walnut*.

NORCLIFFE (Walton).—Fruit, plump, of medium length. Skin, very hairy, deep bright green. In 1864 weighed 26 dwt. 4 gr.
Bush, erect; makes very strong erect wood. A new variety.

Nutmeg. See *Raspberry*.

OLD ENGLAND (Rider).—Large and roundish oblong. Skin, dark red, and smooth. Of second-rate quality, resembling Wilmot's Early Red. Bush, pendulous.

OLDHAM (Rhodes).—Fruit, of medium length, square-shouldered and plump. Skin, smooth, dull greenish yellow. Flavour, good. In 1858 weighed 27 dwt. 8 gr.
Bush, bears freely, and makes a medium quantity of strong, erect wood.

Old Preserver. See *Raspberry*.

OVER-ALL (Bratherton).—Large and oblong. Skin, red, and hairy. Of second-rate quality. Bush, pendulous.

OVERSEER (Wilkinson).—Fruit, round, of medium length. Skin, hairy, creamy white. Flavour, good. In 1865 weighed 29 dwt. 12 gr.
Makes vigorous wood, and forms a large spreading bush, which bears freely.

OYSTER GIRL (Wilkinson).—Fruit, very long. Skin, smooth, bright pale yellow. Flavour, good. In 1864 weighed 25 dwt. 9 gr.

The bush is large and spreading, bears freely, and makes long slender wood, a little pendulous. A new variety.

PASTIME (Bratherton).—Large and roundish. Skin, dark red, and hairy. Of second-rate quality. The fruit is often furnished with extra bracts attached to its sides. Bush, pendulous.

PATIENCE (Brown).—Fruit, long, from 13 to 15 eighths in length, and $4\frac{1}{2}$ to $4\frac{3}{4}$ inches in circumference. Skin, smooth, thin, greenish, speckled white. Flesh, tender, and very fine flavour. In 1852 it weighed 23 dwt. 17 gr.

Bears freely, and makes a fine bush.

PERFECTION (Gregory).—Large and roundish. Skin, green, and downy. A first-rate variety, and late. Bush, pendulous.

PERFECTION (Spencer).—Fruit, round, from 12 to 14 eighths in length, and $4\frac{1}{2}$ to 5 inches in circumference. Skin, a little hairy, thin, light yellow. Flesh, tender, and with a fine melon flavour. In 1864 it weighed 25 dwt. 26 gr.

A medium sized bush, and a moderate bearer, makes slender wood.

PERU (Cook).—Fruit, long; the two-veined ones plump at the nose, tapering slightly to the stalk, the three-veined ones shorter and better formed. Skin, a little hairy, pale yellow of a white shade. Flavour, good. In 1832 it weighed 30 dwt.

The bush is large and spreading, does not bear freely, and makes vigorous wood, a little pendulous.

PETO (Hilton).—Fruit, long, tapering towards the stalk. Skin, hairy, greenish white. Flavour, good. In 1862 weighed 26 dwt. 4 gr.

Makes stiff wood, and forms a medium sized bush, which bears freely.

Pigeon's Egg. See *Miss Bold*.

PILOT (Wood).—Fruit, long; the two-veined ones tapering a little towards the stalk, with sharp-pointed nose, the three-veined ones finely formed. Skin, hairy, bright light yellow. Flavour, good. In 1852 weighed 29 dwt. 6 gr.

The bush is spreading, and makes long pendulous wood.

PITMASTON GREEN GAGE.—Small and obovate. Skin, green, and smooth. A first-rate variety, very sugary, and will hang on the bush till it becomes shrivelled. Bush, erect.

PLOUGH BOY (Walton).—Fruit, very long and well formed, the whole length of the berry free from ridges or indentations. Skin, smooth, very bright light red, shaded with yellow. Flavour, first-rate, and one of the handsomest gooseberries in cultivation. In 1864 it weighed 30 dwt. 21 gr., and in 1865, 29 dwt. 22 gr.

The bush is spreading, and makes long slender wood. This is a late variety.

PLUNDER (Woods).—Fruit, long, a little taper towards the stalk. Skin, smooth, light green shaded with white. Flavour, good. In 1864 weighed 29 dwt. 21 gr.

Bush, large and spreading, and a free bearer.

PRETTY BOY (Orchard).—Fruit, plump, handsomely formed, and of medium length. Skin, hairy, bright orange yellow, mottled with a deeper shade. Flavour, good. A beautiful new variety.

The bush is medium sized, and bears freely.

PRINCE OF ORANGE (Bell).—Large and oblong. Skin, yellow, and downy. Of second-rate quality. Bush, pendulous.

PRINCE REGENT (Boardman).—Large and roundish. Skin, dark red, and smooth. A second-rate variety. Bush, spreading.

PRINCESS ROYAL.—Large and obovate. Skin, greenish white, and hairy. Of first-rate quality. Bush, pendulous, and a good bearer.

PROFIT (Prophet).—Large and oblong. Skin, green and downy. Of second-rate quality. Bush, spreading.

PROGRESS (Lockett).—Fruit, long, a little flat-sided, and tapering slightly. Skin, a little hairy occasionally, greenish white. Flavour, good. In 1864 weighed 24 dwt. 13 gr.

Makes strong pendulous wood, and forms a large spreading bush, which bears freely. A late variety.

POSTMAN (Boardman).—Fruit, round, of medium length, free from ridges, and beautifully rounded to the stalk. Skin, hairy, pure white, with broad green veins. Flavour, good. In 1864 weighed 27 dwt.

Makes vigorous wood, and forms a large spreading bush, which bears freely.

QUEEN CAROLINE (Lovart).—Medium sized, obovate. Skin, white and smooth. Of second-rate quality. Bush, erect.

QUEEN OF TRUMPS (Horrocks).—Fruit, long, a little flat-sided, and tapers a little from the centre. Skin, smooth, dull greenish white. Flavour, first-rate. In 1864 weighed 31 dwt.

Makes vigorous wood, and forms a large spreading bush. A first-class early variety either for market or exhibition.

QUEEN VICTORIA (Swift).—Fruit, round, of medium length, well shouldered, and a little ridged at the top. Skin, smooth, light green, with a greyish shade intermixed. Flavour, moderate. In 1852 weighed 26 dwt. 6 gr.

Bush, with slender wood, medium sized. An early variety.

QUEEN OF THE WEST (Bagley).—Fruit, long. Skin, hairy, creamy white. Flavour, good. In 1854 weighed 24 dwt. 18 gr.

Makes slender pendulous wood, and forms a large spreading bush, and bears freely.

RAILWAY (Livesey).—Fruit, round, of medium length. Skin, smooth, or a little hairy, dull greenish yellow. In 1864 weighed 30 dwt. 7 gr.

The bush is large and spreading, and bears freely. A late variety.

RANDOM GREEN (Boots).—Fruit, plump, and well formed, from 12 to 14 eighths long, and 4½ to 5⅛ inches in circumference. Skin, smooth and thin, dark bright green, with light-coloured veins. Flesh, tender, and of excellent flavour. In 1852 it weighed 25 dwt. 15 gr.

A great bearer.

RASPBERRY (*Old Preserver; Nutmeg*).—Fruit, small, roundish, oblong. Skin, thick, dark red, and hairy. Richly flavoured, and sweet. Ripens early. Bush, spreading, and a good bearer.

RED CHAMPAGNE (*Dr. Davies' Upright; Countess of Errol; Ironmonger* in Scotland).—Small and roundish oblong, sometimes tapering toward the stalk. Skin, rather thick, light red, and hairy. Flavour, very rich, vinous, and sweet. Bush, very erect, and a good bearer. This is known in Scotland by the name of "Ironmonger."

RED MOGUL.—Small and roundish oblong. Skin, thin, red, with a mixture of green, and hairy. Of first-rate quality. Bush, spreading, and a good bearer; leaves, smooth, by which it is distinguished from Ironmonger.

RED OVAL.—Large and oval. Skin, red, and hairy. Of first-rate quality. Bush, spreading.

RED ROBIN (Jacques).—Fruit, plump, of medium length. Skin, hairy, dark brownish red. Flavour, good. In 1852 it weighed 28 dwt. 10 gr.

Bush, an excellent bearer, makes erect wood, and is a free grower. An early variety.

RED WALNUT (*Murrey; Eckersley's Double-bearing*).—Medium sized, obovate. Skin, red, and downy. An early variety. Of second-rate quality. Bush, spreading.

RED WARRINGTON (*Aston; Aston Seedling; Volunteer*).—Above medium size, roundish oblong. Skin, red, and hairy. A first-rate late variety, and highly esteemed for preserving. Bush, pendulous.

REGISTRAR (Wilkinson).—Fruit, long. Skin, hairy, dark purplish red. Flavour, good.

The bush bears freely, and is spreading. A new early variety.

RICARDS (Poulson).—Fruit, round and well formed, from 12 to 14 eighths in length, and $4\frac{3}{4}$ to $5\frac{1}{4}$ inches in circumference. Skin, a little hairy, bright deep red. Is rather late. Flesh, rather coarse, but of good flavour. In 1852 it weighed 27 dwt. 10 gr.

Bush, large and spreading, bears freely, makes long, slender, pendulous wood. This is a rather late variety.

RIFLEMAN (Leigh) (*Alcock's Duke of York; Yates's Royal Anne; Grange's Admirable*).—Large, roundish. Skin, red, and hairy. A first-rate late variety. Bush, erect, and a good bearer.

RINGLEADER (Johnson).—Large and oblong. Skin, red, and smooth. A second-rate variety. Bush, pendulous.

ROARING LION (Farrow) (*Great Chance*).—Very large, oblong. Skin, red, and smooth. A second-rate variety as to flavour, but one of the largest in size. Bush, pendulous.

ROB ROY.—Medium sized, obovate. Skin, red, and hairy. A first-rate variety, and very early. Bush, erect.

ROCKWOOD (Prophet).—Large and roundish. Skin, yellow, and hairy. Flavour, second-rate. Bush, erect.

ROUGH GREEN (Dutton).—Fruit, plump, of medium length. Skin, hairy, pale green. Flavour, good. In 1852 weighed 27 dwt. 19 gr.

Bush, bears freely; makes stiff, short-jointed prickly wood, and is of a small erect habit. A useful early variety, but does not make bush sufficient for general purposes.

ROUGH RED (*Little Red Hairy; Old Scotch Red; Thick-skinned Red*).—Small and round. Skin, red, and hairy. A first-rate variety, of excellent flavour, and highly esteemed for preserving. Bush, spreading.

Rough Yellow. See *Sulphur*.

Round Yellow. See *Rumbullion*.

ROYAL WHITE.—Small and round. Skin, white, and hairy. A first-rate dessert variety. Bush, erect.

RUMBULLION (*Yellow Globe; Round Yellow*).—Small and roundish. Skin, pale yellow, and downy. Flavour, of second-rate quality. Bush, erect, and a great bearer; and the fruit much grown for bottling.

RUMBULLION, GREEN.—Small and round. Skin, green, and hairy. Flavour, second-rate. Bush, erect.

SAFETY (Rhodes).—Fruit, long and tapering, from 13 to 15 eighths

long, and 4¼ to 4½ inches in circumference. Skin, smooth and thin, very pale green. Flesh, tender and well flavoured.

A large spreading bush, an abundant bearer, and makes long wood.

SCOTCH NUTMEG.—Medium sized, roundish. Skin, red, hairy, or downy. Flavour, second-rate. Bush, erect.

SHAKESPERE (Denny).—Large and roundish. Skin, red, and hairy. Of first-rate flavour. Bush, erect.

SHEBA QUEEN (Crompton).—Large and obovate. Skin, white, and downy. Flavour, of the first quality. Bush, erect. Very similar to Whitesmith.

SHINER (Oliver).—Fruit, round, of medium length, the two-veined ones rather flat-sided, but well shouldered. Skin, smooth, light green, shaded with white. Flavour, good. In 1864 weighed 29 dwt. 10 gr., and in 1865, 31 dwt. 19 gr. This is the heaviest green gooseberry ever exhibited.

Bush, large and spreading, makes long slender wood, bears freely.

SIR CHARLES NAPIER (Bayley).—Fruit, round, from 12 to 14 eighths in length, and from 4½ to 5 inches in circumference. Skin, thin, smooth, deep green, with light-coloured veins. Flesh, tender, and of good flavour, but it is a variety little grown.

Bush, handsome, bears freely.

SIR GEORGE BROWN (Baker).—Fruit, long, well formed. Skin, hairy, pale dull green, speckled with a deeper shade. Flavour, good. In 1864 weighed 29 dwt. 7 gr.

Makes long vigorous wood, and forms a large spreading bush.

Sir Sidney Smith. See *Whitesmith* (Woodward's).

SLAVE (Sharples).—Fruit, long, tapering towards the stalk, from 13 to 15 eighths in length, and from 4¼ to 4¾ inches in circumference. Skin, thin, smooth, dark green. Flesh, very tender, of good flavour. Rather late. A new variety, which in 1863 weighed 24 dwt. 17 gr.

Bush, large, bears freely, and makes long wood of a medium strength.

SLAUGHTERMAN (Pigott).—Fruit, long. Skin, thin, and a little hairy, very dark mottled red. Flavour, good. In 1852 it weighed 30 dwt.

The bush is an excellent bearer, makes slender wood, a little pendulous. Early.

Small Dark Rough Red. See *Small Rough Red.*

SMALL RED GLOBE (*Smooth Scotch*).—Small and roundish. Skin, smooth, and red. Of first-rate quality, and with a sharp, rich flavour. Bush, erect.

SMALL ROUGH RED (*Small Dark Rough Red*).—Small and round. Skin, red and hairy. Of first-rate quality, and early. Bush, spreading, and the leaves pubescent.

SMILING BEAUTY (Beaumont).—Large and oblong. Skin, thin, yellow, and smooth. Of first-rate flavour. Bush, pendulous, and a good bearer.

Smooth Amber. See *Amber*.

Smooth Green. See *Green Walnut*.

Smooth Red. See *Turkey Red*.

Smooth Scotch. See *Small Red Globe*.

SNOWBALL (Adams).—Medium sized, roundish. Skin, white, and hairy. Of first-rate flavour. Bush, pendulous.

SNOWBALL (Etchells).—Fruit, round, of medium length. Skin, hairy, creamy white. Flavour, good. In 1854 weighed 26 dwt. 22 gr.
Makes strong pendulous wood, and forms a large spreading bush, which bears freely.

SNOWDRIFT (Hardman).—Fruit, long, tapering towards the stalk. Skin, thick and hairy, greenish white, a little speckled. Flavour, moderate. In 1857 weighed 27 dwt. 3 gr.
Makes strong wood, and forms a large bush, which bears freely.

SNOWDROP (Bratherton).—Fruit, plump, of medium length. Skin, thin and hairy, pure white, with broad conspicuous green veins. Flavour, first-rate; not to be surpassed. One of the most beautiful gooseberries grown. In 1852 weighed 34 dwt. 5 gr.
Makes slender prickly wood, and forms a large spreading bush, which bears freely.

SOUTER JOHNNY (Cranshaw).—Fruit, very long, tapering a little towards the stalk. Skin, smooth, bright light green. In 1865 weighed 25 dwt. 15 gr.
Bush, spreading, makes long, vigorous wood, and bears freely. A late kind.

SPEEDWELL (Poulson).—Fruit, plump, of medium length. Skin, very hairy, bright light red. Flavour, first-rate. In 1864 it weighed 29 dwt. 4 gr. This is an early variety. The bush is large, and makes vigorous, erect wood. An excellent bearer.

SPORTSMAN (Chadwick).—Large, and obovate. Skin, dark red, and smooth. Flavour, second-rate. Bush, spreading.

STELLA (Leicester).—Fruit, long, oval. Skin, smooth, dull light yellow. Flavour, good. In 1864 weighed 35 dwt.
Bears freely, makes vigorous wood, and forms a large bush.

STOCKWELL (Duke).—Fruit, long, oval. Skin, smooth, bright green. Flavour, good. In 1864 weighed 30 dwt. 18 gr.
Bush, makes slender wood, and is of medium size, and spreading.

SULPHUR (*Rough Yellow*).—Small and roundish. Skin, yellow, and hairy. Flavour, of first-rate quality. Bush, erect, and the leaves not pubescent, by which it is distinguished from Early Sulphur.

SURPRISE (Moscroft).—Fruit, very long and well-formed. Skin, smooth, pale light green. Flavour, good. In 1863 weighed 27 dwt. 2 gr. Bush, spreading, and bears freely.

TALFOURD (Penson).—Fruit, plump and handsome, of medium length. Skin, smooth, dark red, with light pink-coloured veins. Flavour, good. Weighed in 1864, 29 dwt. 8 gr.
Bush, large and spreading, an excellent bearer, makes vigorous wood, a little pendulous. Late.

TALLY HO (Riley).—Fruit, long, oval. Skin, hairy, greenish white, Flavour, moderate. In 1852 weighed 26 dwt. 18 gr.
Makes strong prickly wood. A good bearer, and forms a large bush.

TANTIVY (Leicester).—Fruit, long, tapering towards the stalk, from 13 to 15 eighths in length, and $4\frac{1}{4}$ to $4\frac{3}{4}$ inches in circumference. Skin, thick, smooth, light green. Flesh, coarse, but of excellent flavour.
A variety but little grown; makes slender wood, and forms a medium sized bush.

TELEGRAPH (Poulson).—Fruit, long, and flat-sided, with broad, square shoulders. Skin, smooth, deep bright green, with light veins. Flavour, good. Bears freely.
Bush, makes stiff, short-jointed wood. A late variety.

Thick-skinned Red. See *Rough Red.*

THUMPER (Riley).—Fruit, plump, of medium length, the two-veined ones flat-sided, with broad shoulders. Skin, smooth, green. Flavour, first-rate. In 1848 weighed 30 dwt. 9 gr.
Bush, pendulous, and bears freely. A late variety.

THUNDER (Fairclough).—Fruit, plump, of medium length. Skin, hairy, green. Flavour, first-rate. In 1854 weighed 27 dwt. 14 gr.
Bush, medium sized, bears freely, and makes short-jointed wood, a little erect. A good early variety.

TIGER (Rhodes).—Fruit, long, and well-formed. Skin, smooth, orange yellow, with veins of a lighter shade. Flavour, good.
The bush is large and spreading.

TINKER (Parks).—Fruit, long, and well-formed. Skin, smooth; colour, deep greenish yellow. In 1864 weighed 25 dwt. 13 gr.
A new variety, which bears freely, and makes a fine bush.

TOP SAWYER (Capper).—Large and roundish. Skin, pale red, and hairy. Flavour, of second-rate quality. Bush, pendulous.

TRUMPETER (Partington).—Fruit, long, and well-formed. Skin, smooth, dull orange yellow. Flavour, good. A new variety, which in 1864 weighed 27 dwt. 6 gr.
Bears freely, and makes a fine spreading bush.

TURKEY RED (*Smooth Red*).—Small and obovate. Skin, smooth, and red. Of first-rate flavour. Bush, spreading.

TWO-TO-ONE (Whittaker). — Fruit, strong veined and square shouldered, from 13 to 15 eighths in length, and $4\frac{3}{4}$ to $5\frac{1}{4}$ inches in circumference. Skin, hairy, thin, bright golden yellow. Flesh, tender, and flavour, good. In 1852 it weighed 28 dwt. 8 gr.
It forms a large spreading bush, which bears freely, and makes strong wood.

VICTORY (Lomas).—Large and roundish. Skin, red, and hairy. Of second-rate flavour, but much esteemed for cooking. Bush, pendulous.

VICTORY (Mather).—Large and obovate. Skin, yellow, and smooth. Flavour, only second-rate. Bush, spreading.

VIPER (Gorton).—Large and obovate. Skin, greenish yellow, and smooth. Flavour, second-rate. Bush, pendulous.

Volunteer. See *Red Warrington*.

WEASEL (Walden). — Fruit, plump, of medium length. Skin, hairy, creamy white, with light green veins. Flavour, good. In 1864 weighed 24 dwt. 8 gr.
Makes slender prickly wood, and forms a medium sized bush.

WELLINGTON'S GLORY.—Large and roundish oblong. Skin, thin, white, and downy. Flavour, of first-rate quality. Bush, erect.

WHITE CHAMPAGNE.—Small and roundish oblong. Skin, white, and hairy. Flavour, of first-rate quality. Bush, erect; leaves, pubescent.

WHITE FIG.—Small and obovate. Skin, white, and smooth. Flavour, of first-rate quality, and rich. Bush, spreading, but tender.

WHITE LILY.—Medium sized, obovate. Skin, white, and downy. Flavour, of second-rate quality. Bush, erect.

WHITE LION (Cleworth).—Large and obovate. Skin, white, and downy. Of first-rate quality, and a good late sort. Bush, pendulous.

WHITE RASP.—Small and round. Skin, white, and smooth. Flavour, of second-rate quality. Bush, spreading.

WHITESMITH (Woodward) (*Whitesmith; Sir Sidney Smith; Hall's Seedling; Lancashire Lass; Grundy's Lady Lilford*).—Large, roundish oblong. Skin, white and downy. Flavour, of first-rate excellence. Bush, erect, and a good bearer.

WILMOT'S EARLY RED.—Large and roundish oblong. Skin, dark red, and smooth. Of second-rate quality. Bush, pendulous.

WISTASTON HERO (Bratherton).—Large and oblong. Skin, green and hairy. Flavour, second-rate. Bush, erect.

WONDERFUL (Saunders).—Fruit, plump, well formed, of medium length. Skin, smooth, dark purplish red. Flavour, good, but not first-rate. In 1845 it weighed 33 dwt.

The bush is medium sized, makes short jointed, stiff wood, with bright shining leaves; breaks early in spring, and is very tender.

Yates's Royal Anne. See *Rifleman*.

YAXLEY HERO (Speechley).—Large and obovate. Skin, red, and hairy. Flavour, of first-rate quality. Bush, erect.

Yellow Amber. See *Amber*.

Yellow Aston. See *Yellow Warrington*.

YELLOW BALL.—Medium sized, roundish. Skin, yellow, and smooth. Flavour, of first-rate quality. Bush, erect.

YELLOW CHAMPAGNE (*Hairy Amber*).—Small and roundish. Skin, yellow, and hairy. Of first-rate excellence. Bush, erect.

Yellow Globe. See *Rumbullion*.

YELLOWSMITH.—Small and roundish oblong. Skin, yellow, and hairy. Of first-rate quality, resembling Yellow Champagne. Bush, erect.

YELLOW WARRINGTON (*Yellow Aston*).—Middle sized, roundish oblong. Skin, yellow, and hairy. Of first-rate quality. Bush, pendulous.

York Seedling. See *Glenton Green*.

SELECT GOOSEBERRIES.

*Those marked * are adapted for small collections.*

FOR FLAVOUR.

Red.

Companion
*Ironmonger
*Keens' Seedling
Miss Bold
Raspberry
*Red Champagne
Red Globe
*Red Warrington
*Rough Red
Scotch Nutmeg
Small Rough Red
Speedwell
*Turkey Red
*Wilmot's Early Red

Yellow.

Broom Girl
Candidate
*Early Sulphur
Gipsy Queen
Glory of Ratcliff
*Leader
Moreton Hero
Perfection
Rockwood
Rumbullion
Yellow Ball
*Yellow Champagne

Green.

Beeston Castle
General Markham
Glenton Green
*Green Gascoigne
*Green Overall
Green Prolific
*Green Walnut
*Heart of Oak
Hebburn Prolific
Keepsake
Lofty
Lord Eldon
Model
*Pitmaston Green Gage
Random Green

White.

*Bright Venus
*Crystal
Eagle
*Early White
Hedgehog
Jenny Jones
King of Trumps
Lady Leicester
*Mayor of Oldham
Patience
*Snowdrop
Tally Ho
White Champagne
*Whitesmith

FOR SIZE.

Red.

Clayton
Conquering Hero
Dan's Mistake
Duke of Sutherland
London
Wonderful

Yellow.

Catherina
Criterion
Drill
Leveller
Mount Pleasant
Peru

Green.

General
Green London
Shiner
Stockwell
Telegraph
Thumper

White.

Antagonist
Careless
Freedom
Hero of the Nile
King of Trumps
Snowdrift

TABLE by which the approximate weights of Gooseberries may be ascertained by measurement with the callipers :—

Diameter of Width.	Diameter of Length.	Weight.	
Eighths.	Eighths.	Dwt.	Grs.
12	16	27	0
12	15	25	0
12	14	23	0
12	13	21	0
12	11	18	13
11	16	22	16
11	15	21	6
11	14	19	20
11	13	18	10
11	12	17	0
11	11	15	14
11	10	14	4
10	16	18	18
10	15	17	13
10	14	16	9
10	13	15	5
10	12	14	1
10	11	13	22
10	10	11	17
10	9	10	13

GRAPES.

SYNOPSIS OF GRAPES.

I. BERRIES ROUND, OR NEARLY SO.

* *Black or Purple.*

A. *Muscats.*

Angers Frontignan
August Frontignan
Black Frontignan
Caillaba
Early Black Frontignan
July Frontignan
Lierval's Frontignan
Meurthe Frontignan
Muscat Champion
Neapolitan Frontignan
Purple Constantia
Sarbelle Frontignan

B. *Not Muscats.*

Aramon
Bidwill's Seedling
Black Corinth
Black Damascus
Black July
Black Muscadine
Black Sweetwater
Dutch Hamburgh
Early Black Bordeaux
Espiran
Fintindo
Frankenthal
Gros Guillaume
Grosse Kölner
Miller's Burgundy
Mill Hill Hamburgh

** *Red, Tawny, or Striped.*

A. *Muscats.*

Red Frontignan
Madeira Frontignan

B. *Not Muscats.*

Ahbee
Aleppo
Catawba
Chasselas de Falloux
Fendant Rose
Gromier du Cantal
Lombardy
Red Chasselas

, *White, Yellow, or Green.*

A. *Muscats.*

Ascot Citronelle
Chasselas Musqué
Citron Frontignan
Doctor Hogg
Duchess of Buccleuch
Early Ascot Frontignan
Early Auvergne Frontignan
Early Saumur Frontignan
Early Silver Frontignan
Early Smyrna Frontignan
Early White Frontignan
Ottonel Frontignan
Salamon's Frontignan
Trovéren Frontignan
White Frontignan

B. *Not Muscats.*

Buckland Sweetwater
Calabrian Raisin
Chaptal
Chasselas Duhamel
Chasselas de Florence
Chasselas Marés
Chasselas Royal
Chasselas Vibert
Ciotat
Duc de Malakoff
Duke of Buccleuch
Dutch Sweetwater
Early Chasselas
Early Malingre
Ferdinand de Lesseps
General Della Marmora
Gros Romain
Pitmaston White Cluster
Prolific Sweetwater
Royal Muscadine
Stillward's Sweetwater
White Corinth
White Frankenthal
White Lady Downe's
White Nice
White Rissling
White Sweetwater

II. BERRIES OVAL, OR NEARLY SO.

* *Black or Purple.*

A. *Muscats.*

Black Muscat of Alexandria
Ingram's Hardy Prolific Muscat
Jura Frontignan
Madresfield Court
Mrs. Pince's Black Muscat
Venn's Black Muscat

B. *Not Muscats.*

Alicante
Alnwick Seedling
Black Champion
Black Cluster
Black Hamburgh
Black Monukka
Black Prince
Blussard Noir
Cambridge Botanic Garden
Catalanesca Nera
Chilwell Alicante
Ferral
Gros Maroc
Isabella
Ischia
Lady Downe's
Morocco
Morocco Prince
Œillade
Royal Ascot
Strawberry
Trentham Black
West's St. Peter's

* * *Red, Tawny, or Striped.*

A. *Muscats.*	B. *Not Muscats.*
None	Barbarossa Purple Fontainbleau Schiras

*** *White, Yellow, or Green.*

A. *Muscats.*	B. *Not Muscats.*
Canon Hall Muscat	Grosse Perle Blanche
Muscat of Alexandria	Luglienga Bianca
St. Laurent Muscat	Marchioness of Hastings
	Mrs. Pearson
	Panse Jaune
	Pedro Ximenes
	Reeves's Muscadine
	Royal Vineyard
	St. John's
	Scotch White Cluster
	Sultana
	Syrian
	Trebbiano
	Verdelho
	Waltham Cross
	White Lisbon
	White Romain
	White Tokay

Abercairney. See *West's St. Peter's.*

Aegyptische. See *Black Hamburgh.*

AHBEE.—Bunches, large and thickly set. Berries, large and round. Skin, thin, of a pale greenish yellow colour, which becomes of a clear pale yellow, tinged with very thin dull red as it ripens. Flesh, firm, sweet, and without much flavour.

A showy but not highly flavoured grape; a native of India.

Aiga Passera. See *Black Corinth.*

ALEPPO (*Chasselas Panaché; Morillon Panaché; Raisin d'Alep; Raisin Suisse*).—Bunches, medium sized, loose, and not shouldered. Berries, medium sized, round, of various colours, some being black, others white or red, while some are striped with black, or red and white; sometimes a bunch will be half white and half black; and others are wholly white or wholly black. The flesh is inferior in flavour.

The vine succeeds in a warm vinery, but requires the hothouse to bring it to perfection. The leaves are striped with green, red, and yellow.

ALEXANDRIAN CIOTAT.—Bunches, large, long, and loose, with narrow shoulders. Berries, oval. Skin, thin, pale yellow, but becoming

of an amber colour as the fruit are highly ripened, and covered with numerous russety dots. Flesh, firm and breaking, juicy, and well flavoured.

Ripens with the heat of a vinery. A good bearer, but the bunches set badly.

This is in all respects similar to the Muscat of Alexandria in the fruit, but has no Muscat flavour.

Alexandrian Frontignan. See *Muscat of Alexandria.*

ALICANTE (*Black Lisbon*; *Black Portugal*; *Black Palestine*; *Black Spanish*; *Black St. Peter's*; *Black Tokay*; *Black Valentia*; *Meredith's Alicante*; *St. Peter's*; *Espagnin Noir*; *Alicantenwein*; *Blauer von Alicante*; *Sanct Peter's Traube*; *Schwarzer Spanischer*).—Bunches, large, and sometimes shouldered, frequently cylindrical and long, occasionally broadly ovate, and always well set. Berries, large, perfectly oval or olive-shaped, jet black, and covered with a thin blue bloom. Skin, tough and membranous, but not too thick. Berry-stalks less than half an inch long, very slightly and thinly warted, and with a small receptacle. Flesh, very tender, adhering a little to the skin, juicy, and with a flavour similar to that of Black Hamburgh. Seeds, rather large, varying from one to three in each berry, and attached to a seed-string tinged with red.

A fine large showy grape, both in bunch and berry, which hangs remarkably well, and is an excellent late variety. Taking all its qualities into consideration—the size of its bunches and berries, its flavour when highly ripened in heat, and the fertility and vigour of the vine, this is one of the most valuable late grapes in cultivation; but it must be remembered that to have it in perfection it requires the same temperature as Muscat of Alexandria, though it succeeds very well in an ordinary vinery. Mr. Barron says, that after ripening it requires to be kept cool, otherwise the berries are apt to decay.

I have been thus minute in the description of this grape because of the great confusion that exists as to the varieties bearing this name. It is the Alicante of Speechly; it is also the true Black St. Peter's (not West's St. Peter's), and in my investigations of the vineyards of the south of France I have found it under the name of Espagnin Noir.

The name of Alicante is given to several varieties of grapes in the south of France and in the Peninsula, but is not applicable to any variety in particular. In the department of Gard, it is applied to *Gromier du Cantal*; in Andalusia to the *Tintilla* and *Tinto*; in Provence to *Mourvède*; and in the Eastern Pyrenees to *Matara*. Then the Alicante of Bouches-des-Rhône vineyards is the *Granaxa* of Arragon, and *Granache* of Eastern Pyrenees; while, in the neighbourhood of Alicante, the name is given to two or three different sorts. In Great Britain *Black Prince* is sometimes, but erroneously, called Alicante; and the variety which in the second edition of this work was called *Kempsey Alicante*, I have discovered to be nothing else than the Morocco.

Alicantwein. See *Alicante.*

ALNWICK SEEDLING (Clive House Seedling).—Bunches, large,

heavily shouldered, short conical, with long stout stalks. Berry-stalks, short and stout. Berries, large, roundish oval marked with sutural furrows which extend over the apex of the fruit. Skin, stout membranous, quite black, covered with a fine bloom. Flesh, firm, tender, very juicy and sweet, with a sprightly flavour like that of Black Morocco.

A very fine late grape, surpassing in flavour the Black Alicante, which is of the same class and season. It may be distinguished from Alicante by the smooth glossy upper surface of the leaves, that of Alicante being woolly. The only disadvantage this vine possesses is the sterile disposition of its flowers, which require to be artificially impregnated to secure a good crop of fruit, and this is not a difficulty with experienced gardeners. The easiest mode of doing this is to get a small bunch of feather grass (*Stipa pennata*), and with it collect pollen from the flowers of a vine which has it more abundantly, and then gently pass the grass over the flowers of the vine which it is intended to fertilise.

Alnwick Seedling was raised about the year 1857 in the garden at Alnwick Castle, the seat of the Duke of Northumberland, and, according to an account which I have every reason to believe to be authentic, the raiser was William Caseley, who was then employed in the forcing-houses there. The female parent was Black Morocco, fertilised with Syrian for the purpose of making it set its fruit better, as it is one of those varieties inclined naturally to sterility. By the time the grapes were ripe some of the berries were observed to be of unusual size. From these Mr. Caseley saved seeds, which were sown by him, and produced several plants, the fruit of some being black and others white. Only two were found to be worth cultivating, and one of these is that which is known as Alnwick Seedling. It is called Clive House Seedling from having been first brought into notice by Mr. D. P. Bell, of Clive House, Alnwick, who exhibited it before the Fruit Committee of the Royal Horticultural Society, Dec. 6th, 1876, when it was awarded a first-class certificate under that name.

Amber Muscadine. See *Royal Muscadine*.

ANGERS FRONTIGNAN (*Muscat Noir d'Angers*). — Bunches, medium sized, compact, and shouldered. Berries, about medium size, round. Skin, dark purple, covered with thick blue bloom. Flesh, tender, juicy, richly flavoured, and with a powerful Muscat aroma.

This is a first-rate grape, ripening earlier than Black Hamburgh, and requiring the same treatment. The vine is a strong grower and a free bearer.

It was raised at Angers by M. Vibert.

Ansley's Large Oval. See *Morocco*.

Arkansas. See *Catawba*.

ARAMON (*Burchardt's Prince; Plant Riche; Ugni Noir*).— Bunches, with a long, herbaceous, brittle stalk; large, long, and tapering, and well set. Berries, large, round, with a few that are occasionally inclining to oval. Skin, thick, of a deep black colour, and covered with a dense bloom. Flesh, tender, juicy, melting, rich, and vinous.

A first-rate late grape, which requires artificial heat to bring it to

perfection. It hangs very late, and in the months of February and March it is one of the most sprightly flavoured sorts in cultivation. The leaves die pale yellow.

This is extensively cultivated in Languedoc and Provence, on account of its great fertility and the large quantity of wine it yields ; but the wine is not of a high character, being principally the *vin ordinaire* of that part of the country. The stalks of the bunches are so brittle that the vintagers do not use a knife when gathering them, but simply break them off with the hand. It delights in a deep alluvial soil.

ASCOT CITRONELLE.—Bunches, a foot long, not shouldered, or very slightly so. Stalks, stout. Berries, medium sized, round, with stout, warted berry-stalks. Skin, white, covered with a thin bloom, and marked with a distinct style-point at the apex. Flesh, tender, very rich, and finely flavoured, with an admixture of citron and muscat.

A very fine grape, raised by Mr. Standish, of Ascot, from a small early grape called Blanc de Saumur, crossed with Citron Frontignan. It resembles White Frontignan in the bunch. The vine is well suited for pot culture or for a cool house. I have had the fruit ripen out of doors and of good flavour.

Ascot Frontignan. See *Early Ascot Frontignan.*

Aspirant. See *Espiran.*

AUGUST FRONTIGNAN (*Muscat d'Août*).—Berries, medium sized, round, inclining to oval. Skin, deep purple. Flesh, very rich and juicy, with a slight muscat aroma.

An early grape, ripening about the end of August. The vine forms a dwarf bush, and on that account is well adapted for pot culture, but it is a delicate grower. It ripens against a wall in the open air.

Raised by M. Vibert, of Angers. It has a small indifferent little bunch, and its earliness is its only recommendation.

August Traube. See *Black July.*

Auvergne Frontignan. See *Early Auvergne Frontignan.*

Bammerer. See *Black Hamburgh.*

BARBAROSSA (*Brizzola ; Rossea ; Uva Barbarossa*).—Bunches, medium sized, shouldered. Berries, slightly oval, or obround. Skin, thin and delicate, of a grizzly colour, or pale red, covered with a thin grey bloom. Flesh, delicate, juicy, sweet, and with somewhat of a Royal Muscadine flavour, but very much richer. Gallesio says it is "the king of dessert grapes."

This is a very fine dessert grape.

The grape which has been grown in this country for some years under the name of Barbarossa is a totally different variety. Its correct name is Gros Guillaume, and it is black, while the Barbarossa is, as its name implies, a rose-coloured or grizzly grape.

Barbaroux. See *Gromier du Cantal.*

Bar-sur-Aube. See *Early Chasselas.*

Bec d'Oiseau. See *Cornichon Blanc.*

BICANE (*Vicane*).—The bunches are medium sized, well set, and of an ovate shape. The berries are large and roundish oval. Skin, white, very thin and tender, so as to show the texture of the flesh through, and covered with very thin white bloom. Flesh, tender, very juicy, and melting, with a fine Black Hamburgh flavour.

A very fine white grape of great merit, both for flavour and its earliness. It ripens about the same time as the Sweetwater, and before the Royal Muscadine. The Panse Jaune is frequently and erroneously called Bicane on the Continent.

BIDWILL'S SEEDLING. — Bunches, large, long, loose, and shouldered. Berries, large and round. Skin, thin, quite black, and covered with a thin blue bloom. Flesh, tender, melting, and juicy, but with a most disagreeable earthy flavour, which seems peculiar to it, as I have never met with this variety without it.

It ripens very well against a wall, in the West of England, by the end of October. The leaves die yellow.

It was raised by Mr. J. C. Bidwill, of Exeter, and was first exhibited by Messrs. James Veitch & Son, at a meeting of the British Pomological Society in October, 1858.

Bilsenroth. See *Black Hamburgh.*

Black Alicante. See *Alicante.*

Black Bordeaux. See *Early Black Bordeaux.*

Black Burgundy. See *Black Cluster.*

BLACK CHAMPION.— Bunches, with short, thick stalks, not shouldered, thickly set. Berries, large, roundish oval. Skin, thin, black, or dark purple, covered with fine thin bloom. Flesh, tender, but somewhat firm, very juicy, rich, and sweet; having rarely any seeds, or more than one.

This is about a fortnight earlier than Black Hamburgh in the same house, and always colours better and more freely than that variety; the berry is also more oval, and the wood shorter jointed. Ripens in a cool vinery.

In his excellent monograph, *Vines and Vine Culture*, Mr. Barron has, no doubt, inadvertently made Black Champion synonymous with Mill Hill Hamburgh. This and Mill Hill Hamburgh are sometimes called *Champion Hamburgh*, and hence the one is often mistaken for the other. They are, however, very distinct kinds, and can easily be distinguished, for the berries of Black Champion are oval, while those of Mill Hill Hamburgh are round and sometimes oblate. The foliage of the latter is also paler, and appears flaccid when hanging on the vine.

It was introduced about the year 1840 by Sir John Mordaunt, of Walton Hall, near Stratford-on-Avon, and was first propagated for sale by Mr. John Butcher, of Stratford-on-Avon. I strongly suspect that this is identical with San Antonio, a very fine grape.

Black Chasselas. See *Black Muscadine.*

BLACK CLUSTER (*Black Burgundy; Black Morillon; Burgundy; Blauer Clävner; Early Black; Morillon Noir; Pineau; Schwarzer Riessling*).—Bunches, small, very compact, cylindrical, and occasionally shouldered. Berries, generally oval, inclining to roundish. Skin, thin, blue-black, covered with blue bloom. Flesh, juicy, sweet, and richly flavoured.

Ripens well against a wall in the open air, and is one of the best for this purpose. The bunches are larger than those of Miller's Burgundy.

This is one of the varieties most extensively cultivated for wine on the Rhine and the Moselle, and it also furnishes the greater part of the Champagne and Burgundy wines.

Black Constantia. See *Purple Constantia.*

BLACK CORINTH (*Currant; Corinthe Noir; Passolina Nera; Aiga Passera; Zante*).—Bunches, compact, small, and short. Berries, small and round, not larger than a pea, with some larger ones interspersed. Skin, thin, black, and covered with blue bloom. Flesh, juicy, sweet, richly flavoured, and without seeds.

It produces small, insignificant bunches and berries, and though the fruit is of good flavour, it is a variety which is grown more for curiosity than for any merit it possesses. It requires the heat of a vinery.

It is from the Black Corinth that the "currants" of the grocers are produced, and "currant" is merely a corruption of corinth. It is extensively grown in Zante and Cephalonia, and the fruit when gathered is simply dried on the ground in the sun, and this accounts for the presence of small stones and earth found in grocers' currants, necessitating their being washed before they are used.

BLACK DAMASCUS (*Damascus; Worksop Manor*).—Bunches, large and loose. Berries, large and round, interspersed with others of small size. Skin, thin, but tough, of a deep black colour. Flesh, juicy, sweet, and richly flavoured.

A first-rate late grape, requiring the heat of a hothouse to bring it to perfection.

I have not been able to ascertain the original name of this grape, but it was called Black Damascus by Speechly, who was the first to describe it, from having been introduced to this country from Damascus by Edward, ninth Duke of Norfolk, and cultivated at Welbeck many years prior to his decease in 1777.

BLACK FRONTIGNAN (*Muscat Noir; Muscat Noir Ordinaire; Sir William Rowley's Black*).—Bunches, pretty large, cylindrical, somewhat loose, and occasionally shouldered. Berries, small, round, and unequal in size. Skin, thin, blue-black, and covered with blue bloom. Flesh, firm, red, and juicy, with a rich vinous and musky flavour.

Ripens against a wall in favourable situations and in warm seasons, but is generally grown in a vinery.

BLACK HAMBURGH (*Garnston Black Hamburgh; Hampton Court; Knevett's Black Hamburgh; Red Hamburgh; Richmond Villa; Warner's Hamburgh; Muscatellier Noir; Blauer Trollinger; Fleischtrauben; Bocksaugen; Bilsenroth; Hammelshoden; Hudler; Straihutraube; Mohrentutten; Rother Maltheser; Schwarzwälscher; Pommerer; Bammerer; Weissholziger; Trollinger; Blauer Wingertshäuser; Welke Burgundske; Welko Modre; Aegyptische; Grosser Burgunder; Bockshoden; Schliege; Huttler; Frankenthaler*).—Bunches, large, broadly shouldered, conical, and well set. Berries, roundish oval. Skin, thin, but membranous, deep blue-black, covered with blue bloom. Flesh, rather firm, but tender, very juicy, rich, sugary, and highly flavoured.

This highly popular grape succeeds under every form of vine culture. It ripens against a wall, in favourable situations, in the open air; it succeeds well in a cool vinery; and it is equally well adapted for forcing. The vine is a free bearer; and the fruit will hang, under good management, until January and February. The leaves die yellow.

The Frankenthal, or, as it is sometimes called, Victoria Hamburgh, is now very frequently met with in gardens under the name of Black Hamburgh, from which it is distinguished by its much larger bunches, round hammered berries, which have a thicker skin, and the more robust growth of the vine.

I have been considerably puzzled by an examination of the distinguishing characteristics of the two grapes called Black Hamburgh and Frankentha'. At one time I have thought I detected distinctions which were at once well defined and fixed, and at another these seemed to disappear; and the two were so similar as to suggest a suspicion that they were identical; and this has arisen with the same vines after a succession of several years' fruiting. The Black Hamburgh, and indeed all grapes, are very easily affected, both in form and flavour, by the soil in which they are grown and the treatment to which they are subjected; and I think those slight distinctions which we often see are not permanent. I have watched this subject with some care, and I have remarked that the same vine will in one year produce berries which are perfectly round, and in another they will be distinctly oval. This is also frequently observed in the White Muscat of Alexandria. In one year the berries are roundish oval, and in another they are long oval, and frequently with a contraction at the stalk end, giving it a pear shape.

But I do not think the varieties of form in the Black Hamburgh are altogether due to soil and cultivation. It is one of those fruits which, like the Peach Apricot and Green Gage Plum, reproduce themselves occasionally from the seed with slight variations, and some of the different forms may arise in that way. There is no doubt that the Victoria Hamburgh, which has of late years been identified with Frankenthal, is one of these, and a very superior one.

The Black Hamburgh was imported from Hamburgh by John Warner, a London merchant who lived at Rotherhithe, and cultivated a large garden, in which was a vineyard, in the early part of last century. It is from this circumstance that it takes its name of Hamburgh and Warner's Hamburgh. A fanciful story has been published about its having been brought direct from the Alhambra in Spain, and that the name now adopted is a corruption of that. I doubt very much if it is a Spanish grape. I am rather inclined to think that it has come from the East, as I can trace it by its synonyms through Hungary and the whole of Germany; and my esteemed friend, the late Comte Odart, remarks that it is met with from Strasburg to Vienna and Pesth, and that it may be called the national grape of the Germans, the Belgians, and the Dutch. He might have included the English also. On looking at the synonyms one is struck with the prevalence of German and Hungarian names over the very few of French, Spanish, or Portuguese, and this tends to show that it is more known in the East than in

the West. In fact, it is hardly known at all in France except under its English and German names of Black Hamburgh and Frankenthal. It is very difficult to ascertain of what country it is a native.

The largest bunch of Black Hamburgh ever grown was that shown at Belfast, in 1874, by Mr. Hunter, gardener to the Earl of Durham at Lambton Castle, which weighed 21 lbs. 12 oz.; and he again exhibited a bunch at Manchester, in 1875, which weighed 13 lbs. 2 oz.

BLACK JULY (*Early Black July; July; De la Madeleine; Madeleine Noire; Morillon Hâtif; Raisin de Juillet; Raisin Précoce; De St. Jean; August Traube; Jacob's Traube*).—Bunches, small and cylindrical. Berries, small and round. Skin, thick, deep purple, covered with blue bloom. Flesh, sweet and juicy, but not highly flavoured.

The great recommendation of this variety is its earliness, and the facility with which it ripens against a wall in the open air. The flowers are tender, and consequently, unless grown in a cool vinery, the bunches are loose, and the berries thin; but when protected the plant produces close, compact bunches, and is an excellent bearer. Although this is the earliest grape, it is not so highly flavoured as Black Cluster and Miller's Burgundy.

Black Lisbon. See *Alicante*.

Black Lombardy. See *West's St. Peter's*.

BLACK MONUKKA.—Bunches, very large, shouldered, and thickly set. Berries, singularly shaped, being like monster barberries, obovate-oblong. Skin, of a deep dull chestnut colour, very thin, adhering closely to the flesh, which is firm, crisp, and very juicy, with a sweet and very rich flavour, more so than Black Hamburgh.

This is a remarkable-looking grape, and may be eaten with pleasure, being entirely without seeds. The vine is a vigorous grower and a great bearer, and is highly deserving of cultivation. The leaves die dull reddish brown.

This is supposed to be an Indian grape; and was first brought into notice by Mr. Johnson, gardener at Hampton Court, who sent it to the garden of the Royal Horticultural Society, at Chiswick, where it is now to be seen growing in the large vinery in great perfection.

Black Morillon. See *Black Cluster*.

Black Morocco. See *Morocco*.

Black Muscadel. See *Morocco*.

BLACK MUSCADINE (*Black Chasselas; Chasselas Noir*).—Bunches, medium sized, compact. Berries, about medium sized, round, inclining to oval. Skin, thick, deep purplish black, covered with blue bloom. Flesh, juicy, sweet, sugary, and richly flavoured.

When well ripened this is an excellent grape, and has a trace of musky aroma in its flavour; but to obtain it thus it requires to be grown in a warm vinery.

BLACK MUSCAT OF ALEXANDRIA (*Muscat Hamburgh; Red*

Muscat of Alexandria; Snow's Muscat Hamburgh).—Bunches, large and shouldered. Berries, large and oval, or roundish oval. Skin, tough, but not thick, dark reddish purple, covered with thin blue bloom. Flesh, rather melting, very juicy, rich, and sugary, and with an exquisite Muscat flavour.

A delicious grape. The berries are rather smaller than those of the White Muscat of Alexandria, but are equally rich in flavour, and ripen more easily. It may be grown either in a warm vinery or a hothouse; but the latter is not indispensable.

It does not do well on its own roots, and is frequently grafted on Black Hamburgh, by which it is improved, but the best stock for it is Muscat of Alexandria.

This grape had become very scarce until it re-appeared under the name of Snow's Muscat Hamburgh. It was re-introduced by Mr. S. Snow, gardener to Lady Cowper, Wrest Park, Bedfordshire.

Black Palestine. See *Alicante*.

Black Portugal. See *Alicante*.

BLACK PRINCE (*Boston; Pocock's Damascus; Langford's Incomparable; Sir A. Pytches' Black; Steward's Black Prince*).—Bunches, long, and generally without shoulders, but occasionally shouldered. Berries, above medium size, oval. Skin, thick, deep purplish black, covered with thick blue bloom. Flesh, white or greenish, tender, very juicy, with a rich, sugary, and sprightly flavour.

A grape of first-rate quality, ripens well in a cool vinery, or against a wall, in favourable situations, and always colours well. The vine is a good bearer; the leaves in autumn die off purple.

This is, I believe, a Spanish grape, but I have not been able to find out its proper name. It was first met with in the garden of Sir Abraham Pytches, at Streatham, where it attracted the notice of Mr. Malcolm, the nurseryman at Stockwell, and who propagated it for sale under the name of Malcolm's Black Prince.

Black St. Peter's. See *Alicante*.

Blacksmith's White Cluster. See *Scotch White Cluster*.

Black Spanish. See *Alicante*.

BLACK SWEETWATER (*Waterzoet Noir*).—Bunches, small, short, and compact. Berries, round. Skin, very thin and black. Flesh, tender, juicy, and very sweet, but has little aroma or richness.

This succeeds well against a wall, where it ripens early, or in a cool vinery; but it is impatient of forcing, and the berries are liable to crack when subjected to too much heat.

Black Tokay. See *Alicante*.

Black Tripoli. See *Frankenthal*.

Black Valentia. See *Alicante*.

Blanc Précoce de Kienzheim. See *Early White Malvasia.*

Blanche. See *St. John's.*

Blauer von Alicant. See *Alicante.*

Blauer Clävner. See *Black Cluster.*

Blauer Köllner. See *Grosse Kölner.*

Blauer Müllerrebe. See *Miller's Burgundy.*

Blauer Trollinger. See *Black Hamburgh.*

Blauer Wingertshäuser. See *Black Hamburgh.*

BLUSSARD NOIR.—Bunches, about medium size, not so large as those of Black Hamburgh, and not shouldered. Berries, medium sized, roundish oval. Skin, tender, dark brownish red, almost black, covered with thin bloom. Flesh, tender, juicy, and agreeably but not richly flavoured.

The vine is a very strong grower, bears freely, and has a fine, robust, and healthy constitution, and might prove useful as a stock on which to graft other varieties. The leaves die off yellow.

Bocksaugen. See *Black Hamburgh.*

Bockshoden. See *Black Hamburgh.*

Boston. See *Black Prince.*

Boudalès. See *Œillade.*

Bowood Muscat. See *Muscat of Alexandria.*

Brizzola. See *Barbarossa.*

BUCKLAND SWEETWATER.—Bunches, large, shouldered, and well set; heart-shaped. Berries, large, round, inclining to oval. Skin, thin, transparent, pale green, becoming pale amber when ripe. Flesh, tender, melting, and very juicy, sweet, and well flavoured. Seeds, rarely more than one in each berry.

This is a very excellent and valuable early white grape, producing large bunches. It ripens well in an ordinary vinery, and is of a very hardy constitution.

The first that was heard of this grape was at a meeting of the British Pomological Society on September 4th, 1856, when Mr. Ivery, a nurseryman at Dorking, exhibited a bunch of the fruit. On the 2nd of October it was again exhibited, under the name of Ivery's White Seedling. It was highly commended and pronounced worthy of general cultivation. Eventually it transpired that it was raised at Buckland, near Dorking, and it then acquired the name of Buckland Sweetwater.

Burchardt's Amber Cluster. See *Early White Malvasia.*

Burchardt's Prince. See *Aramon.*

Burgundy. See *Black Cluster.*

Busby's Golden Hamburgh. See *Golden Hamburgh.*

CABRAL.—Bunches, medium sized, not shouldered, well set. Berries, very large, roundish oval. Skin, yellowish white, tough, and membranous, covered with thin white bloom. Berry-stalks very short, thick, and warted, having a very large warted receptacle. Flesh, firm, very juicy, rather sweet, and inclining to be rich when highly ripened, but generally with a watery juice and a poor Sweetwater flavour.

A beautiful and showy Spanish grape, requiring a high temperature to have it in perfection. The leaves die off yellow.

CAILLABA (*Caillaba Noir Musqué*).—Bunches, small, cylindrical, and with a short shoulder. Berries, rather below medium size, round. Skin, thin, but membranous, black. Flesh, rather firm, juicy, and sweet, with a fine Muscat flavour.

This is a good and early form of Black Frontignan, and ripens in a cool vinery about the beginning or middle of September. The vine is delicate, and requires high cultivation.

It is cultivated principally in the department of the Haute Pyrenées, and it was brought into notice by M. Bosc, the celebrated French writer on agriculture. It ripens very well in the open air about Tours, where I ate it in the vineyard of Count Odart in the latter end of September, 1864. Mr. Barron gives this as a synonym of Angers Frontignan, which cannot be right, as this was in existence long before that variety was raised by M. Vibert.

CALABRIAN RAISIN (*Raisin de Calabre*).—Bunches, large, slightly shouldered, long, and tapering, sometimes upwards of a foot in length. Berries, large, quite round. Skin, thick, but so transparent that the texture of the flesh and the stones are distinctly visible; white. Flesh, moderately firm, with a sugary juice and good flavour.

This is a late and long-hanging grape, forming an excellent white companion to West's St. Peter's. It is not of first-rate quality as to flavour, but is, nevertheless, a valuable grape to grow on account of its late-keeping properties. The vine is a strong grower and a good bearer; succeeds in a cool vinery, and will also stand a good deal of heat. The leaves die off yellow.

CAMBRIDGE BOTANIC GARDEN.—Bunches, rarely shouldered. Berries, large and oval. Skin, brownish black. Flesh, firm, juicy, sweet, and highly flavoured; with from two to three seeds in each berry, while in Black Prince they vary from three to five.

An excellent out-door grape, ripening well against a wall, and well adapted for a cold vinery. Mr. Rivers found it well suited for pot culture. It has been said to be identical with Black Prince, with which it is in many instances confounded; but it differs from that variety in having shorter and much more compact bunches.

Campanella Bianca. See *Royal Muscadine*.

CANON HALL MUSCAT.—Bunches, large, long, tapering, and well shouldered. Berries, large, round. Skin, greenish yellow, becoming pale yellow when well ripened. Flesh, firm, juicy, richly flavoured with a powerful Muscat aroma.

This differs from its parent, the Muscat of Alexandria, in having better set and more tapering bunches, and rather larger and rounder berries. The vine is of more robust growth, and the flowers have six, and sometimes seven, stamens; but the fruit is not so highly flavoured as that of Muscat of Alexandria.

Raised at Canon Hall, near Barnsley.

CATALANESCA NERA.—Bunches, large, long, tapering, and shouldered. Berries, olivoid; berry-stalks, dark purple. Skin, thick, jet black, covered with a blue bloom. Flesh, very firm, and, when allowed to hang till the spring, very rich and vinous.

A first-rate, late-hanging grape, the rich flavour of which is not apparent till the fruit has hung till about January and February. It does very well in an ordinary vinery, but is better in a Muscat house.

The vine is a very robust grower, and the leaves, which are very handsome, die off pale yellow.

CATAWBA (*Arkansas; Catawba Tokay; Lebanon Seedling; Red Murrey; Singleton*).—Bunches, medium sized, shouldered. Berries, medium sized, round. Skin, thick, pale red, becoming a deeper colour as it ripens, and covered with a lilac bloom. Flesh, somewhat glutinous, juicy, sweet, and musky.

A popular American dessert grape, and used also for wine. It is very productive, and very hardy. It is one of the "Fox Grapes," and was found in Maryland by Major Adlum, of Georgetown, D.C., by whom it was introduced to notice.

Cevana Dinka. See *Grizzly Frontignan.*

Champion Hamburgh. See *Black Champion* and *Mill Hill Hamburgh.*

Champion Hamburgh Muscat. See *Muscat Champion.*

CHAOUCH (*Chavoush*).—Bunches, about nine inches long, very loose, tapering, and shouldered. Berries, large and oval. Skin, of a pale amber colour when quite ripe, thin, and adhering closely to the flesh. Flesh, firm, juicy, and agreeably flavoured.

A second-rate grape, introduced from the Levant. It sets its fruit very badly, both when forced in this country, and also on the shores of the Mediterranean, where I have seen it in a very miserable condition, even when under the most advantageous conditions.

CHAPTAL.—Bunches, large. Berries, large and round, inclining to oval. Skin, white. Flesh, juicy and sweet.

A French grape of excellent quality, well adapted for a cool vinery, where it ripens about the middle of September. The vine is a great bearer, and, according to Mr. Rivers, is well adapted for pot culture.

Charlesworth Tokay. See *Muscat of Alexandria.*

Chasselas. See *Royal Muscadine.*

Chasselas de Bar-sur-Aube. See *Early Chasselas.*

Chasselas Blanc. See *Royal Muscadine.*

Chasselas Doré. See *Royal Muscadine.*

Chasselas Duc de Malakoff. See *Duc de Malakoff.*

CHASSELAS DUHAMEL.—This is, in all respects, very much like Chasselas Vibert, and was raised in the same batch of seedlings.

CHASSELAS DE FALLOUX (*Chasselas Rose; Chasselas Rose de Falloux; Chasselas Rose Jalabert; Chasselas Rouge Royal; Chasselas de Negrepont*).—Bunches, long and compact. Berries, large, round, and somewhat flattened. Skin, tough, of a pale yellow colour at first, but gradually changing to a pale red. Flesh, firm, juicy, sweet, and refreshing, with a distinct trace of Muscat flavour.

The vine is a great bearer, and well suited for pot culture. The fruit ripens in September in an ordinary vinery.

Chasselas Hâtif de Teneriffe. See *Royal Muscadine.*

CHASSELAS DE FLORENCE.—Bunch, small, cylindrical, and loose. Berries, small, partly white, and partly of a pale grizzly colour. Skin, thin, and transparent, showing the veins and the seeds through it. Flesh, very tender and sweet, with a thin Sweetwater flavour.

This is a form of the Royal Muscadine, which ripens under the same treatment as that variety, but it is really not worth cultivation.

Chasselas de Fontainbleau. See *Royal Muscadine.*

Chasselas Hâtif de Tonneins. See *Early White Malvasia.*

Chasselas Impérial Précoce. See *Prolific Sweetwater.*

Chasselas de Jerusalem. See *Frankenthal.*

Chasselas de Montauban. See *Prolific Sweetwater.*

CHASSELAS MARÈS.—A superior kind of Royal Muscadine, with much larger berries, and very early.

CHASSELAS MUSQUÉ (*Josling's St. Albans; Cranford Muscat; Graham's Muscat Muscadine; Muscat Muscadine; Muscat Fleur d'Oranger; Muscat de Jesus; Tokai Musqué*).—Bunches, long, tapering, rather loose, and shouldered. Berries, above medium size, round. Skin, greenish white, changing to pale amber when highly ripened, and covered with a delicate white bloom. Flesh, firm, rich, sugary, and with a high Muscat flavour.

A most delicious grape of first-rate quality. It may be grown either in a cool or warm vinery; but the berries are very liable to crack, unless the vine is growing in a shallow border, and the roots and atmosphere of the house are kept moderately dry when the fruit is

ripening. It is rather an early variety, and ripens in a vinery in the beginning of September.

Chasselas Musqué reproduces itself very freely from seed, hence the number of its synonyms. In 1845 Mr. Josling, a nurseryman at St. Albans, introduced it under the name of Josling's St. Albans, and in 1862 it was sent out by Mr. F. J. Graham, of Cranford, Middlesex, under the name of Graham's Muscat Muscadine, and there is no doubt but that both of these gentlemen acted in perfect good faith in stating that they had raised their plants from seed.

Chasselas Musqué de Nantes. See *Salamon's Frontignan.*

Chasselas Musqué de Portugal. See *Salamon's Frontignan.*

Chasselas Musqué de Sillery. See *Salamon's Frontignan.*

Chasselas de Negrepont. See *Chasselas de Falloux.*

Chasselas Noir. See *Black Muscadine.*

Chasselas Panaché. See *Aleppo.*

Chasselas Rose. See *Chasselas de Falloux.*

Chasselas Rose de Falloux. See *Chasselas de Falloux.*

CHASSELAS ROYAL.—Mr. Rivers has a variety under this name which he describes as "Berries, round, large, of a pale amber when ripe. Bunches, short and thick, with shoulders. A great bearer. A new and excellent grape."

Chasselas Rose Jalabert. See *Chasselas de Falloux.*

Chasselas Rouge. See *Red Chasselas.*

Chasselas Rouge Foncé. See *Red Chasselas.*

Chasselas Rouge Royal. *Chasselas de Falloux.*

CHASSELAS VIBERT.—Bunches, long, cylindrical, and well set. Berries, large and round. Skin, thin and transparent, yellowish white, but when highly ripened, of a fine pale amber colour, and sometimes with a rosy tint. Flesh, firm, juicy, sweet, and sprightly, but not rich.

This, in the form and size of the bunches and berries, resembles the Prolific Sweetwater; but it is readily distinguished from all the Sweetwaters, to which section it belongs, by the bristly pubescence of its leaves, both above and beneath. I have found it about eight days earlier than Royal Muscadine. The vine is hardy and prolific, and well adapted for pot culture. It may be grown in a cool vinery. The leaves die yellow.

Chasselas Violet. See *Red Chasselas.*

Chavoush. See *Chaouch.*

CHILWELL ALICANTE.—Bunches, large, nine inches to a foot long, broad shouldered, and with very stout stalks. Berry-stalks, long, slender, and slightly warted. Berries, large, an inch or more in length, oblong or oval. Skin, thick and membranous, quite black, covered with thin bloom. Flesh, tender and very juicy, sweet, and richly flavoured. Seeds, rarely more than two, and generally only one.

A very excellent grape, superior to the Alicante, from which it was raised, and with long oval berries like Morocco.

A seedling raised from Alicante by Mr. Pearson, of Chilwell, near Nottingham, and which first fruited in 1871.

CIOTAT (*Malmsey Muscadine; Parsley-leaved; Raisin d'Autriche Petersilien Gutedel*).—Bunches, medium sized, not quite so large as those of Royal Muscadine, shouldered and loose. Berries, medium sized, round, uneven, with short, thin stalks. Skin, thin, greenish yellow or white, covered with bloom. Flesh, tender, sweet, and with the flavour of Royal Muscadine, of which this variety is a mere form, differing in having the leaves very much cut. It ripens in a cool vinery.

CITRON FRONTIGNAN (*Muscat Citronelle*).—Bunches, small and cylindrical. Berries, medium sized, quite round. Skin, tender, white, covered with a thin bloom. Flesh, firm and crackling, very juicy, with a fine brisk citron flavour, and a distinct Frontignan aroma.

A very excellent little grape, well adapted for pot culture. It ripens freely in an ordinary vinery.

Clive House Seedling. See *Alnwick Seedling.*

Cooper's Late Black. See *Gros Maroc.*

Corinthe Blanc. See *White Corinth.*

Corinthe Noir. See *Black Corinth.*

CORNICHON BLANC (*Finger Grape; White Cucumber; Bec d'Oiseau; Teta de Vaca*).—Bunches, rather small, round, and loose. Berries, very long, sometimes an inch and a half, and narrow, tapering to both ends, and just like very large barberries. Skin, thick, green, and covered with white bloom. Flesh, firm and sweet.

A late-ripening and late-hanging grape of little value, and requires stove heat to ripen it.

Cranford Muscat. See *Chasselas Musqué.*

Cranford Muscat Muscadine. See *Chasselas Musqué.*

Cumberland Lodge. See *Frankenthal.*

Currant. See *Black Corinth.*

Damascus. See *Black Damascus.*

D'Arboyce. See *Royal Muscadine.*

De Candolle. See *Gromier du Cantal.*

Diamant. See *Scotch White Cluster.*

Diamant Traube. See *Scotch White Cluster.*

Diamond Drop. See *Dutch Sweetwater.*

DOCTOR HOGG.—Bunches, tapering, a foot to eighteen inches long, and well shouldered. Berries, above medium size, round, three-quarters to seven-eighths of an inch in diameter, on stout stalks. Skin, thin and membranous, not at all astringent, but sweet; yellowish green when ripe, becoming of a rich amber colour when highly ripened. Flesh, firm, sweet, and sprightly, and with a fine Frontignan flavour.

The finest of the White Frontignan grapes, equalling Chasselas Musqué in flavour, but much superior to it in size of the bunches and the berries, the latter of which never crack their skin as that variety invariably does.

It was raised by Mr. John Pearson, of Chilwell, Nottingham, from Duchess of Buccleuch, and received a first-class certificate from the Royal Horticultural Society in 1872.

DUCHESS OF BUCCLEUCH.—Bunches, long and tapering, sometimes more than a foot in length, well set and shouldered. Berries, rather small and round. Skin, white or rather greenish, assuming a yellowish tinge as the fruit attains maturity, covered with a thin grey bloom. Flesh, tender, and very juicy, with a rich Muscat flavour.

This excellent grape will ripen in a cool house.

It was raised by Mr. William Thomson, when gardener to his Grace the Duke of Buccleuch, at Dalkeith Park.

DUC DE MALAKOFF (*Chasselas Duc de Malakoff*).—This is a form of the Sweetwater, but somewhat earlier. In all respects it so nearly resembles this variety that it is not worth growing as distinct. From what I have seen of it, it sets as badly as the Sweetwater, and produces a bunch with a few large and a great many small berries.

DUKE OF BUCCLEUCH.—Bunch, large, ovate, from eight to ten inches long, with large broad shoulders. Stalk, thick, rather gross and fleshy. Berries, enormously large, roundish in form, inclining to oblate, with a large style-point. Skin, thin, pale greenish amber, becoming of a rich amber when fully ripened. Flesh, tender, very juicy, with a rich sprightly Hamburgh flavour, exceedingly pleasant. The berries rarely possess more than two seeds, so that the volume of pulp in a single berry is very great.

This is the largest-berried white grape in cultivation; succeeds under

the same treatment as Black Hamburgh, and ripens some weeks earlier than that variety. Plant of strong and robust growth, like that of the Canon Hall Muscat, and a very free and fruitful bearer.

Raised at Dalkeith Park, Midlothian, by Mr. Wm. Thomson, now of Clovenfords, N.B. It received a first-class certificate from the Royal Horticultural Society in 1872. Many growers have failed to cultivate this fine grape successfully, and have consequently tended to depreciate its merits. Mr. William Thomson has grown it on a very large scale for some years, and produced the fruit in the greatest perfection. His brother, Mr. David Thomson, at Drumlanrig Castle, also finds no difficulty whatever with it.

DUTCH HAMBURGH (*Wilmot's Hamburgh*).—Bunches, medium sized, compact, and rarely shouldered. Berries, very large, roundish, oblate, uneven, and hammered. Skin, thick, very black, and covered with a thin bloom. Flesh, pretty firm, coarse, and not so highly flavoured as the Black Hamburgh.

It ripens in an ordinary vinery. The berries are much larger and more flattened than those of the Black Hamburgh, and are generally hollow in the centre. Though a very showy fruit it is much inferior in quality to the Black Hamburgh.

It is called Wilmot's Hamburgh from having been grown very successfully by Mr. Wilmot, an extensive market gardener of Isleworth.

DUTCH SWEETWATER (*Perle Blanche*).—Bunches, rather above medium size, shouldered, and very loose, containing many badly-developed berries. Berries, large and round. Skin, thin and transparent, exhibiting the veins of the flesh; white, and covered with a thin bloom, and, when highly ripened, streaked with traces of russet. Flesh, tender, very juicy, sweet, and with a fine delicate flavour.

A well-known and excellent early grape, whose greatest fault is the irregularity with which its bunches are set.

EARLY ASCOT FRONTIGNAN (*Ascot Frontignan*).—Bunches, of medium size, slightly shouldered. Berries, round, of medium size; clear amber colour. Flesh, tender, extremely sweet and luscious, with a fine Frontignan flavour.

A remarkably early grape, which ripens well against a wall in the open air. Grown under the same circumstances as Black Hamburgh, it ripens fully a month earlier than that variety.

It was raised by Mr. John Standish, of Ascot, from Muscat de Saumur fertilised by Chasselas Musqué.

EARLY AUVERGNE FRONTIGNAN (*Eugenien Frontignan; Muscat du Puy de Dôme; Muscat Précoce du Puy de Dôme; Muscat Eugénien*).—This is an early form of the White Frontignan, with a short cylindrical bunch, and round berries, which are not so thickly set as in the White Frontignan. The flesh is tender and juicy, and with a pleasant Muscat flavour.

EARLY BLACK BORDEAUX (*Black Bordeaux*). — Bunches,

medium sized. Berries, about medium size, round. Skin, quite black, covered with a thin bloom. Flesh, tender and juicy, and sweeter than the Hamburgh, to which it has some resemblance in flavour.

This ripens fully a month before the Black Hamburgh in the same house and position, and is an excellent early black grape.

Early Black. See *Black Cluster*.

EARLY BLACK FRONTIGNAN (*Muscat Précoce d'Août*).—Berries, below medium size, and round. Skin, black. Flesh, rich and juicy, with a rich Frontignan flavour.

A small and insignificant grape, the only merit of which is its earliness.

The vine is more robust in its habit than the August Muscat, and the fruit ripens against a wall.

This is one of the seedlings of the late M. Vibert, of Angers.

EARLY CHASSELAS (*Chasselas Hâtif; Chasselas de Bar-sur-Aube: Krach Gutedel*).—This is very similar to the Royal Muscadine in general appearance, and has, therefore, been frequently confounded with it; but it is a very distinct variety when obtained true, and is readily known by its very firm crackling flesh, which is richly flavoured.

The vine may be distinguished by its small quantity of foliage, which is somewhat hairy, and by the leaf-stalk being frequently warted.

EARLY GREEN MADEIRA (*Vert Précoce de Madère*).—Bunches, of good size, cylindrical, slightly compact. Berries, medium sized, oval. Skin, of a green colour, which it retains till its perfect maturity, when it becomes a little clearer, but still preserving the green tinge. Flesh, with a rich and sugary flavour.

This is one of the earliest grapes, and ripens in a cool vinery from the beginning to the middle of August. It will also succeed against a wall in the open air; but, of course, is not then so early. It bears considerable resemblance to the Verdelho, but is said to be earlier than that variety. I have not been able to examine the two growing under the same circumstances.

Early Kienzheim. See *Early White Malvasia*.

Early Leipzic. See *Early White Malvasia*.

EARLY MALINGRE (*Madeleine Blanche de Malingre; Malingre; Précoce de Malingre; Précoce Blanc*).—Bunches, of pretty good size, but loose and badly set. Berries, very small, round, inclining to oval. Skin, white. Flesh, rather richly flavoured, juicy, and sugary.

One of the earliest grapes, ripening in a cool vinery in the beginning of August; and in the open air, against a wall, it is the earliest white grape. The vine forms a handsome bush, and is well suited for pot

culture; but the bunches are so ill set and the berries so small, that the sort is not worth growing, notwithstanding its rich and sweet flavour.

EARLY SAUMUR FRONTIGNAN (*Muscat de Saumur; Muscat Hâtif de Saumur; Madeleine Musquée de Courtiller; Précoce Musqué*).—Bunches, small, shouldered, and very compact. Berries, medium sized, round, frequently very much flattened. Skin, thin, beautifully transparent, white, assuming an amber tinge towards maturity, and marked with tracings of russet like the Royal Muscadine. Flesh, firm, rich, sugary, and juicy, with the distinct Muscat aroma.

A first-rate and very early grape, ripening with the Black July. The vine is an abundant bearer, and may be grown either in a cool vinery or against a wall in the open air, and it is valuable for pot culture.

It was raised in 1842 by M. Courtiller, of Saumur, from seed of Ischia.

EARLY SILVER FRONTIGNAN (*Muscat Bifère*).—Bunches, of good size, cylindrical. Berries, large and round. Skin, thin, pale green, covered with a thin white silvery bloom. Flesh, very tender and juicy, not very richly flavoured, and with an agreeable Muscat flavour, which is not so powerful as in Chasselas Musqué or White Frontignan.

In the south of Europe it produces a second crop from the young shoots, which is frequently more abundant than the first.

EARLY SMYRNA FRONTIGNAN (*Muscat de Smyrne; Isaker Daisiko*).—The bunch and berries are not so large as those of the old White Frontignan. Bunches, well set, about six or seven inches long, not shouldered, cylindrical. Berries, about the size of those of Royal Muscadine, of a fine rich amber colour when fully ripe, and sometimes dotted over with minute rose-coloured dots. The flesh is melting, very juicy, and with a fine brisk Muscat flavour, in which is a distinct orange-flower aroma.

This is a sort well worth cultivating, and it may possibly succeed out of doors, as it ripens as early as the Royal Muscadine. It belongs to the White Frontignan, and not to the Chasselas Musqué class, and shows no trace of cracking in the berries.

EARLY WHITE FRONTIGNAN (*Muscat Primavis*).—This has very generally been regarded as synonymous with Chasselas Musqué, in consequence of that variety having been received under the same name from the Continent. The true one, however, is a form of White Frontignan; earlier than it is, and about eight or ten days later than Early Saumur Frontignan. It may be distinguished from the White Frontignan by the much shorter joints of the wood, and consequent crowding of the leaves, which in the young state are much more red

than those of the White Frontignan. The bunches and berries are not larger; the latter are covered with a thick white bloom, and the flavour, which is rich, is not so much of the Muscat.

EARLY WHITE MALVASIA (*Grove-End Sweetwater; Early Leipsic; Mornas Chasselas; White Melier; Burchardt's Amber Cluster; Early Kienzheim; Blanc Précoce de Kienzheim; Précoce de Kienzheim; Melier Blanc Hâtif; Chasselas Hâtif de Tonneins; Früher Leipziger; Weisse Cibebe*).—Bunches, about medium size, six to eight inches long, loose, tapering, and occasionally shouldered. Berries, medium sized, roundish oval. Skin, thin, and transparent, greenish white, but becoming yellow at maturity, and covered with white bloom. Flesh, abundant, very juicy, sweet, and rich.

One of the earliest grapes known. It ripens in a cool vinery about the beginning or middle of August, and also against a wall in the open air. The vine is an excellent bearer, and succeeds well when grown in pots. The leaves die pale bright yellow.

It is called Grove End Sweetwater from having been introduced by Mr. William Atkinson, of Grove End, Paddington, the site of which is now represented by Grove End Road, St. John's Wood. He was an architect, and designed and built all the walls and houses in the original Horticultural Society's garden at Chiswick.

Epirant. See *Espiran*.

Erbalus. See *Trebbiano*.

Espagnin Noir. See *Alicante*.

Esperione. See *Espiran*.

ESPIRAN (*Turner's Black; Aspirant; Aspirant Noir; Epirant; Esperione; Spirant*).—Bunches, large and loose. Berries, large and quite round, marked on the sides with the sutures of the carpels, and with a distinct style-point on the apex. Skin, dark, blackish purple, covered with blue bloom. Flesh, rather firm than tender, juicy, sweet, and briskly flavoured.

This is a very distinct grape from either the Black Hamburgh or Frankenthal, with both of which of late years it has by some been confounded. The berries are as round and smooth as bullets, and loosely set on the bunch, and the leaves die off a rich purple colour.

Eugenien Frontignan. See *Early Auvergne Frontignan*.

FENDANT ROSE (*Fendant Roux; Tokay des Jardins*).—Bunch, long and cylindrical, occasionally shouldered. Berries, medium sized, of a pale red or grizzly colour. Flesh, tender, sweet, and with the flavour of the Royal Muscadine. A variety of Red Chasselas, resembling Chasselas de Falloux and Red Chasselas. It produces a large bunch, and is very fertile.

FERDINAND DE LESSEPS.—Bunches, about the size of those

of Royal Muscadine, shouldered and tapering. Berries, about the size of those of that variety, oval. Skin, of a fine deep amber colour, membranous. Flesh, tender, juicy, and melting, with a very rich and peculiar flavour, composed of a mixture of Muscat and strawberry.

This is a fine grape, and ripens well in a house without fire heat.

It was raised by Mr. John Pearson, of Chilwell, from Royal Muscadine, crossed by the Strawberry Grape, and was awarded a first-class certificate by the Royal Horticultural Society in 1870.

FERRAL (*Large Black Ferral; Raisin des Balkans; Sabalskanskoi*).—Bunches, very large, long, and loose. Berries, very large, long oval, or rather oblong. Skin, thick and tough, adhering to the flesh, of a dark mahogany red, and almost black at the point. Flesh, firm, coarse, and with a very indifferent flavour.

A large showy grape, but very coarse, and worthless as a dessert fruit.

FINTINDO.—A variety very much resembling Frankenthal.

Finger Grape. See *Cornichon Blanc*.

Flame-coloured Tokay. See *Lombardy*.

Fleischtrauben. See *Black Hamburgh*.

FOSTER'S WHITE SEEDLING.—Bunches, large, shouldered, and well set. Berries, rather large, roundish oval. Skin, greenish yellow, becoming a clear amber when ripe. Flesh, tender, melting, very juicy, sweet, and richly flavoured.

A fine showy grape of first-rate quality. It ripens at the same time as Royal Muscadine, and is superior to it. The leaves die bright yellow.

Raised about the year 1835 by Mr. Foster, gardener to Lord Downe, Beningborough Hall, York. This and Lady Downe's Seedling were both obtained at the same time from the same pot of seedlings, which were the result of a cross between Black Morocco and White Sweetwater.

FRANKENTHAL (*Black Tripoli; Merrick's Victoria; Pope Hamburgh; Victoria Hamburgh; Gros Bleu; Chasselas de Jerusalem*).—Bunches, large, and heavily shouldered. Berries, roundish, frequently oblate, and rarely roundish oval, sometimes hammered and scarred, as in the Dutch Hamburgh. Skin, thick, adhering to the flesh, deep black purple, covered with bloom. Flesh, firm, and often forming a hollow cell round the seeds, juicy, sugary, sprightly, and richly flavoured.

This is very frequently met with in gardens under the name of Black Hamburgh, from which it is distinguished by its round, frequently oblate, and hammered berries.

I am often in great doubt as to whether this is really distinct from Black Hamburgh. I remember going to Buscot Park in 1839, when

Merrick was gardener there, and seeing the vine which was named Victoria Hamburgh, and which was said to have been a seedling raised there. The impression on my mind was that it was certainly distinct from the Black Hamburgh.

Frankenthal Blanc. See *White Frankenthal.*

Frankenthaler. See *Black Hamburgh.*

Froc de la Boulaye. See *Prolific Sweetwater.*

Früher Leipziger. See *Early White Malvasia.*

Garnston Black Hamburgh. See *Black Hamburgh.*

GENERAL DELLA MARMORA.—A variety much resembling Buckland Sweetwater, with which some consider it synonymous, while others think it differs in being a better bearer.

Golden Frontignan. See *Salamon's Frontignan.*

GOLDEN CHAMPION.—Bunches, large, eight to nine inches long; ovate in shape, well shouldered, and with a very thick fleshy stalk. Berries, very large, an inch and three-eighths long, and from an inch and an eighth to an inch and a quarter broad, oval or ovate, with very stout warted stalks. Skin, thin, pale yellow, and becoming amber when fully ripe. Flesh, firm, very juicy, and with the flavour of Black Hamburgh.

A large and very handsome early grape, which as a rule does not hang long; but along with its relative Duke of Buccleuch is one of the largest grapes in cultivation.

It was raised by Mr. William Thomson, at Dalkeith Palace Gardens, in 1863, and was the result of a cross between Mill Hill Hamburgh and Bowood Muscat. It received a first-class certificate from the Royal Horticultural Society in July, 1868.

GOLDEN HAMBURGH (*Luglienga Bianca; Busby's Golden Hamburgh; Stockwood Park Golden Hamburgh*).—Bunches, large, loose, branching, and shouldered. Berries, large and oval. Skin, thin, of a pale yellow colour, but when highly ripened, pale amber. Flesh, tender and melting, very juicy, rich, sugary, and vinous.

An excellent grape, but requires careful cultivation, as it very soon decays after ripening, particularly at the point of union with the stalk, when it becomes discoloured. Ripens in a cool vinery, and forces well. The leaves die yellow.

In August, 1855, Busby, the gardener at Stockwood Park, near Luton, exhibited a grape at the meeting of the British Pomological Society, which was reported to have been raised from the Black Hamburgh, crossed by Dutch Sweetwater, and it was pronounced by the Society to be the best of all the White Grapes except the Muscats. Busby sold the vine for a large sum to Mr. Veitch, of Chelsea, who sent it out in 1857. Suspicion was aroused that the vine had not been raised by Busby

as he represented, but was brought from the south of Europe by his master, Mr. Crawley; and it eventually turned out that this reputed seedling was none other than Lugliença Bianca, an Italian grape, which was growing in the Horticultural Society's Garden.

GOLDEN QUEEN.—Bunches, nine inches long, with a stout stalk, long, tapering, and well shouldered, like Muscat of Alexandria. Berry-stalks, rather long, but stout and warted. Berries, upwards of an inch, and sometimes an inch and a quarter long; oblong or oval. Skin, membranous, of a clear amber colour. Flesh, firm and crackling, very juicy, and richly flavoured.

This is a fine grape, and the constitution of the vine is very good. It requires a high temperature to ripen it properly.

It was raised by Mr. John Pearson, of Chilwell, Nottingham, from Alicante, crossed by Ferdinand de Lesseps, and was awarded a first-class certificate by the Royal Horticultural Society in 1873.

Graham's Muscat Muscadine. See *Chasselas Musqué*.

Grauer Muskateller. See *Red Frontignan*.

Grec Rouge. See *Gromier du Cantal*.

Grizzly Frontignan. See *Red Frontignan*.

GROMIER DU CANTAL (*Barbaroux; De Candolle; Grec Rouge; Gros Gromier du Cantal; Malaya; Raisin du Pauvre; Raisin de Servie*).—Bunches, large, a foot long, broad, and shouldered. Berries, large and round. Skin, very thin, amber-coloured, mottled with light purplish brown. Flesh, tender, juicy, and sweet, with a brisk vinous flavour.

Requires a warm vinery to ripen it, and it does not keep long after being ripe. In some of the vineyards of France, and particularly in those of Tarn-et-Garonne, it is called *Alicante*.

Gros Bleu. See *Frankenthal*.

Gros Colman. See *Grosse Kölner*.

Gros Colmar. See *Grosse Kölner*.

Gros Coulard. See *Prolific Sweetwater*.

Gros Gromier du Cantal. See *Gromier du Cantal*.

GROS GUILLAUME (*Pennington Hall Hamburgh; Seacliffe Black*).— Bunches, twelve to eighteen inches long, shouldered, tapering, and compact. Berries, round, inclining to oval. Skin, tough, but not thick, of a deep black colour, covered with thin bloom. Flesh, tender, juicy, and of good flavour, though not rich.

This is a valuable large grape, hanging all the winter, and keeping well till the middle of March, when it is particularly rich, and has a fine sprightly flavour. It is only after hanging that it acquires its best condition. The vine is a bad bearer, except in poor soils, and it

requires the aid of artificial heat to ripen the fruit properly. The leaves die dark purple mottled.

Gros Guillaume requires abundance of space and free exposure to light; and by the long rod system of pruning it, larger bunches are produced than by the spurring system. With these advantages and a high temperature this fine grape can be grown to great perfection. A bunch was grown by Mr. Roberts, gardener at Tullamore, Ireland, which weighed 23 lb. 5 oz.

It was introduced by Sir John Mordaunt, of Walton Hall, near Stratford-on-Avon, along with several other varieties, including Black Champion, somewhere about the year 1840, under the name of Barbarossa, and it was sold out on a small scale by Mr. J. Butcher, nurseryman, of Stratford-on-Avon. It was not till about 1850 that it began to appear in the catalogues of a few of the large nurseries. During my investigations among the vineyards of the south of Europe from 1860 to 1866 I discovered it under its proper name of Gros Guillaume, which I restored.

GROS MAROC (*Cooper's Late Black*).—Bunches, large, long, and shouldered, and with a stout stalk. Berries, large and oval. Skin, thick, of a deep reddish purple, becoming quite black when thoroughly ripened and well grown, and covered with an abundant blue bloom. Flesh, tender, sweet, and richly flavoured.

This is an excellent grape, and ripens along with the Black Hamburgh. It is frequently confounded with the Gros Damas, from which it is distinguished by its smoother and more deeply-cut leaves, shorter jointed wood, and earlier ripening. It requires rather more heat than the Black Hamburgh, and when well grown is one of the handsomest grapes in cultivation.

Grosse Blaue. See *Grosse Kölner*.

Grosse Panse. See *Panse Jaune*.

GROSSE PERLE BLANCHE.—Bunches, large, loose, and tapering. Berries, of large size, oval, and in shape resembling those of Muscat of Alexandria. Skin, thick and tough, of a pale amber colour when quite ripe. Flesh, firm and crackling, but without any flavour.

This is very like Panse Jaune, but sets its fruit very much better.

GROS ROMAIN.—This is a large, round-berried grape, of a deep amber colour, which Mr. Rivers says is of a nice flavour; but the fruit sets badly. It is quite distinct from White Romain.

Grosser Burgunder. See *Black Hamburgh*.

GROSSE KÖLNER (*Gros Colman; Gros Colmar; Blauer Köllner; Grosse Blaue; Kriechentraube; Velka Modrina; Velki Urbainshak; Volovna; Zherna Morshina; Pomeranzentraube*).—Bunches, large, short, thick, and shouldered. Berry-stalks, short and finely warted. Berries, very large, round, sometimes inclining to oblate; the style-point depressed. Skin, thick and tough, adhering closely to the flesh; dark purple or black, covered with a pretty thick bloom. Flesh,

coarse, juicy, sweet, and unless the fruit is highly ripened in heat it is harshly and not agreeably flavoured.

This is a very handsome grape, but it requires a considerable amount of heat to ripen it, and it hangs late. It is aptly called the Orange Grape by the Germans.

A native of the East, Grosse Kölner colours very slowly and gradually, and requires a temperature equal to that necessary to ripen Muscat of Alexandria, and then it is delicious, especially if allowed to hang till it begins to shrivel.

It was first introduced to this country by the late Mr. Rivers, of Sawbridgeworth, from M. Vibert, of Angers ; but, finding it did not ripen with the same treatment as Black Hamburgh, he discarded it. It was introduced a second time by the late Mr. Standish, of Ascot, from M. André Leroy, of Angers, and through him its popularity was established ; but it is mainly through the successful cultivation of it by Mr. W. Thomson, of the Tweed Vineries, that its reputation is so widely extended.

The first trace I find of it in Western Europe is in De Bavay's Catalogue of 1852, where it is called Gros Colman ; then I find it in that of Jacquemet-Bonnefont of Annonay, for 1855, under the name of Gros Colmar, and both of these are corruptions of Grosse Kölner.

Grove-End Sweetwater. See *Early White Malvasia*.

Gutedel. See *Royal Muscadine*.

Hammelshoden. See *Black Hamburgh*.

Hampton Court. See *Black Hamburgh*.

Horsforth Seedling. See *Morocco*.

Hudler. See *Black Hamburgh*.

Huttler. See *Black Hamburgh*.

INGRAM'S HARDY PROLIFIC MUSCAT.—Bunches, long and tapering, not shouldered, from nine inches to a foot in length. Berries, medium sized, perfectly oval, and well set. Skin, quite black, covered with blue bloom. Flesh, moderately firm, juicy, sugary, with a sprightly and rich flavour, having a faint trace of Muscat aroma.

This is an excellent grape, and remarkably prolific. The wood is very short-jointed, and the vine, which succeeds well in a cool greenhouse, is very subject to mildew.

It was raised by the late Mr. Thomas Ingram, gardener to Her Majesty at Frogmore, and received a first-class certificate from the Royal Horticultural Society in 1861.

ISABELLA.—Bunches, large. Berries, large and oval. Skin, thin, of a dark purple colour, almost black, and covered with bloom. Flesh, tender, juicy, sweet, and vinous, with a musky flavour.

This is a variety of Vitis Labrusca, a native American grape, cultivated in the open air in the United States, both for the dessert and for wine ; but it is not of much account in England.

ISCHIA (*Noir Précoce de Gênes; Uva di tri volte*).—The bunches and berries of this variety very much resemble those of Black Cluster; but the fruit ripens as early as that of Black July, and is very much superior in flavour to that variety. Berries, medium sized, black, very juicy, sweet, and vinous.

The vine is very vigorous and luxuriant in its growth, and bears abundantly, if not pruned too closely. In Italy it produces three crops in a year by stopping the shoot two or three joints beyond the last bunch, just as the flower has fallen and the berries set; new shoots are started from the joints that are left, and also bear fruit, and these being again stopped, a third crop is obtained. This variety succeeds admirably against a wall in the open air.

Jacob's Traube. See *Black July*.

Jew's. See *Syrian*.

Joannec. See *St. John's*.

Joannenc. See *St. John's*.

Josling's St. Albans. See *Chasselas Musqué*.

July. See *Black July*.

JULY FRONTIGNAN (*Muscat de Juillet*).—This is a very early variety, having a distinct Muscat flavour. It was introduced by Mr. Rivers, who describes it as follows:—Berries, round, purple, of medium size, rich, juicy, and excellent.

This grape will ripen on a wall, as it is one of the earliest of its race, and is well adapted for pot culture in the orchard-house.

JURA FRONTIGNAN (*Muscat Noir de Jura*).—Bunches, long and tapering, very slightly shouldered, and larger than those of Black Frontignan. Berries, above medium size, round, and well set. Skin, deep purplish black, covered with thin blue bloom. Flesh, tender, very juicy, richly flavoured, and with a fine, but not powerful Muscat aroma.

This is a valuable grape. The vine is a prolific bearer. The leaves die purple mottled.

Kempsey Alicante. See *Morocco*.

Knevett's Black Hamburgh. See *Black Hamburgh*.

Krach Gutedel. See *Early Chasselas*.

Kriechentraube. See *Grosse Kölner*.

Laan Hâtif. See *Scotch White Cluster*.

LADY DOWNE'S.—Bunches, shouldered, from eight to ten inches long, and rather loose. Berries, above medium size, roundish oval. Skin, rather thick, tough, and membranous, reddish purple at first, but

becoming quite black when fully coloured, and covered with a delicate bloom. Flesh, dull opaline white, very firm, sweet, and richly flavoured, with a faint trace of Muscat flavour, but not so much as to include it among Muscats. Seeds, generally in pairs.

This is a very valuable grape, and may be ripened with the heat of an ordinary vinery. It forces well, and will hang till the month of March without shrivelling or discolouration of either berries or stalks. The vine is a vigorous grower and an abundant bearer, seldom producing less than three bunches on each shoot. I have seen bunches of this grape ripened in August, hang till March, and preserve all their freshness, even at that late season, when the berries were plump and delicious.

Grafted on the Black Hamburgh the berries are much increased in size, but the flavour is not improved. On Gros Guillaume it does not succeed so well, but the flavour is improved, and the fruit does not hang so long as when on its own roots. The leaves die bright yellow.

Raised by Mr. Foster, gardener to Lord Downe, at Beningborough Hall, York, from Black Morocco, crossed with Sweetwater, about the year 1835. It was from the same pot of seedlings as Foster's White Seedling was obtained.

Large Black Ferral. See *Ferral.*

Lashmar's Seedling. See *St. John's.*

Lebanon Seedling. See *Catawba.*

Le Cœur. See *Morocco.*

LIERVAL'S FRONTIGNAN (*Muscat Lierval*).—Bunches, quite small, cylindrical, and well set. Berries, small, round, covered with a thick bloom. Skin, tender, quite black. Flesh, tender and sweet, with a slight Muscat flavour. Seeds, very large for the size of the berry.

A very early grape, but much too small for general cultivation.

LOMBARDY (*Flame-coloured Tokay; Red Rhenish; Red Taurida; Wantage*).—Bunches, very large, shouldered, closely set, and handsome; sometimes weighing from six to seven pounds. Berries, large and round, inclining to oval. Skin, pale red or flame-coloured. Flesh, firm, sweet, and well-flavoured, but only second-rate.

This requires a high temperature to ripen it. The vine is a very strong grower, and requires a great deal of room, but it is a good bearer. The only recommendation to this variety is the great size of the bunches and beauty of the fruit.

Longford's Incomparable. See *Black Prince.*

Long Noir d'Espagne. See *Trentham Black.*

Luglienga Bianca. See *Golden Hamburgh.*

Macready's Early White. See *St. John's.*

MADEIRA FRONTIGNAN (*Muscat Noir de Madère; Muscat Rouge de Madère*).—Bunches, of medium size, rather compact. Berries, above

medium size, round. Skin, reddish purple. Flesh, very juicy and rich, with a high Muscat flavour.

This is an excellent grape, and ripens well in a cool vinery at the same season as the Black Hamburgh.

De la Madeleine. See *Black July.*

Madeleine Blanche de Malingre. See *Early Malingre.*

Madeleine Musquée de Courtiller. See *Early Saumur Frontignan.*

Madeleine Noir. See *Black July.*

MADRESFIELD COURT.—Bunches, large, long, and tapering, well shouldered, and with a short, stout stalk. Berry-stalks, short, stout, and warted. Berries, large, oval, or oblong, even in size. Skin, tough and membranous, but not thick and coarse, quite black, and covered with a fine bloom. Flesh, greenish or opaline, tender, juicy, rich, and with an appreciable Frontignan flavour, though not so marked as in the Frontignans and Muscats.

A very excellent grape, of the greatest merit. It ripens in an ordinary vinery without fire heat, if necessary, but like all grapes is improved by the use of it. Some have failed in growing it properly by subjecting it to too high a temperature. In seasons when the autumn is cold and wet, the house in which Madresfield Court is grown should be slightly heated, otherwise the berries are very apt to mould and rot.

It was raised by Mr. William Cox, gardener to Earl Beauchamp, at Madresfield Court, Worcestershire, by hybridising Muscat of Alexandria with Morocco. It was awarded a first-class certificate by the Royal Horticultural Society in 1868.

Malaga. See *Gromier du Cantal.*

Malaga. See *Muscat of Alexandria.*

Malingre. See *Early Malingre.*

Malmsey Muscadine. See *Ciotat.*

Major Murray's. See *West's St. Peters.*

MARCHIONESS OF HASTINGS.—Bunches, large, loose, and broadly shouldered. Berries, upwards of an inch long, and about an inch wide; oval. Skin, thin, greenish white, covered with thin grey bloom. Flesh, thin and watery, without any flavour.

This is an early grape, and ripens in an ordinary vinery. Its only recommendation is the size of the bunches, which may be grown to weigh four pounds.

Melier Blanc Hâtif. See *Early White Malvasia.*

Meredith's Alicante. See *Alicante.*

Merrick's Victoria. See *Frankenthal.*

Meunier. See *Miller's Burgundy.*

MEURTHE FRONTIGNAN (*Muscat Noir de Meurthe; Muscat*

Violet de Seine et Marne).—Bunches, medium sized, cylindrical, occasionally with a small shoulder, and very compact. Berries, large and perfectly round, on short, stout, slightly warted green berry-stalks. Skin, quite black, covered with a thin blue bloom, and marked with a distinct style-point. Flesh, very firm and crackling, juicy, brisk, sugary, and rich, with a fine Muscat flavour.

This is one of the finest of all the Black Frontignans, and it succeeds well in an ordinary vinery.

MILL HILL HAMBURGH (*Champion Hamburgh*).—Bunches, very large and shouldered; thickly set. Berries, very large, round, inclining to oblate, and hammered. Skin, thin and tender, deep black, covered with blue bloom. Flesh, very solid, tender, and melting; very juicy, sweet, richly flavoured, and vinous.

A noble grape of first-rate quality, having the appearance of the Dutch Hamburgh with the quality of the Black Hamburgh. The plant is easily distinguished by the pale yellowish green and sickly appearance of its foliage, which has the flaccid look as if the plant were flagging. See *Black Champion*.

Miller Grape. See *Miller's Burgundy*.

MILLER'S BURGUNDY (*Miller Grape; Meunier; Blauer Müllerrebe*).—Bunches, short, cylindrical, and compact, with a long stalk. Berries, small, round, inclining to oval, uniform in size, with short, warted stalks. Skin, thin, black, and covered with blue bloom. Flesh, red, sweet, juicy, and highly flavoured, and contains two seeds.

An excellent grape for out-door cultivation, as it ripens well against a wall. It is easily distinguished from all other grapes by its very downy leaves, which, when they are first expanded, are almost white, and this they in some degree maintain during the greater part of the season. On this account it is called "The Miller."

MRS. PEARSON.—Bunches, large, nine inches to a foot long, tapering, and well shouldered. Stalks, very thick and stout. Berry-stalks, short, stout, and warted, with a large receptacle. Berries, an inch long and seven-eighths of an inch wide; roundish oval. Skin, membranous, amber-coloured, or with a pinkish tinge when highly ripened. Flesh, firm, very juicy, exceedingly rich and sugary, intermixed with a fine sprightly flavour.

A delicious grape. The vine has a very robust constitution, as is evidenced by the very stout bunch and berry-stalks, and the thick leathery foliage.

It was raised by Mr. John Pearson, of Chilwell, near Nottingham, from the Alicante crossed by Ferdinand de Lesseps, and is therefore of the same origin as Golden Queen. It was awarded a first-class certificate by the Royal Horticultural Society in 1874.

MRS. PINCE'S BLACK MUSCAT.—Bunches, large, well set, tapering, and shouldered, with a stout stalk. Berries, medium sized, perfectly oval, set on stout, short, rigid berry-stalks, which are coarsely

warted, and furnished with very large bold receptacles, which are also very coarsely warted. Skin, thick, tough, and membranous, purplish black, with a thin bloom. Flesh, rather firm, sweet and vinous, with a fine Muscat flavour.

This is a very valuable grape, as, nothwithstanding its great excellence, it ripens in a house without artifical heat, and, unlike the other Muscats, does not require artificial heat to set it. Besides the vine has a remarkably strong and hardy constitution, sets freely, and the fruit hangs as late as any other grape. The great fault of this grape is its tardiness, and sometimes its failing to colour well. This, I believe, is due in a great measure to its being grown in too low a temperature, for it really requires more heat than Black Hamburgh, both to colour and to flavour it perfectly. The vine should be allowed to retain as much foliage as possible, and then the defect of want of colour will be obviated.

This grape was raised from seed by Mrs. Pince, wife of Mr. R. T. Pince, of the Exeter Nursery, shortly before her death, and the vine first fruited in 1863, when it was awarded a first-class certificate by the Royal Horticultural Society.

Mogul. See *Morocco.*

Mohrentutten. See *Black Hamburgh.*

Money's West's St. Peters. See *West's St. Peters.*

Morillon Hâtif. See *Black July.*

Morillon Noir. See *Black Cluster.*

Morillon Panaché. See *Aleppo.*

Mornas Chasselas. See *Early White Malvasia.*

MOROCCO (*Ansley's Large Oval; Black Morocco; Black Muscadel; Le Cœur; Horsforth Seedling; Kempsey Alicante; Mogul; Red Muscadel*).—Bunches, large, loose, and shouldered. Berries, of unequal size; some are large and oval. Skin, thick, reddish brown, becoming black when fully ripe; beginning to colour at the apex, and proceeding gradually towards the stalk, where it is generally paler. Flesh, firm, sweet, but not highly flavoured until it has hung late in the season, when it is very rich, sprightly, and vinous; the small berries are generally without seeds, and the large ones have rarely more than one.

This is a late-keeping grape of the first quality. It is very late, and requires stove heat to ripen it thoroughly. It is perhaps one of the worst to set its fruit; and to secure anything like a crop, it is necessary to impregnate the ovaries when the vine is in bloom, by passing the hand occasionally down the bunch. The effect of this is explained under Muscat of Alexandria. The leaves die bright yellow.

It is called Horsforth Seedling from having been well grown by Appleby, the gardener at Horsforth Hall, near Leeds, and therefore being looked upon as a new variety. The same thing occurred some years later, when it was well grown by Cox, the gardener at Kempsey House, Worcester, and it was shown as a new variety under the name of Kempsey Alicante.

MOROCCO PRINCE.—Bunches, medium size or large, of an ovate shape, well set, and shouldered. Berries, oval, well set. Skin, tough and membranous, quite black, and covered with thin bloom. Flesh, rather firm and crackling, adhering to the skin, with a fine, brisk, vinous flavour.

This is an excellent late grape, and hangs till March, but the vine is not a good bearer. The leaves die purple.

This was received by the Royal Horticultural Society some years ago, as a cross between Morocco and Black Prince, and hence it was called Morocco Prince.

Moscatel Commun. See *White Frontignan.*

Moscatel Gordo Blanco. See *Muscat of Alexandria.*

Moscatel Menudo. See *Red Frontignan.*

MUSCAT OF ALEXANDRIA (*Alexandrian Frontignan; Bowood Muscat; Charlesworth Tokay; Malaga; Muscat Escholata; Muscat Grec; Muscat of Jerusalem; Muscat of Lunel; Muscat Romain; Moscatel Gordo Blanco; Panse Musquée; Passe Musqué; Tottenham Park Muscat; Tynninghame Muscat; Uva Salamana*).—Bunches, large, long, loose, and shouldered; stalk, long. Berries, large, oval, unequal in size, and with long, slender, warted stalks. Skin, thick, generally greenish yellow, but when highly ripened a fine pale amber colour, and covered with thin white bloom. Flesh, firm and breaking, not very juicy, but exceedingly sweet and rich, with a fine Muscat flavour.

A well-known and most delicious grape, requiring a high temperature to ripen it thoroughly; but it may be sufficiently ripened in a warm vinery, provided it has a high temperature at the time of flowering and while the fruit is setting. The vine is an abundant bearer, but the bunches set badly. To remedy this defect, a very good plan is to draw the hand down the bunches when they are in bloom, so as to distribute the pollen, and thereby aid fertilisation. The cause of this defective fertilisation is the tendency of the stigma to exude a globule of liquid, which so effectually protects the stigmatic tissue from the influence of the pollen that the ovary is not fertilised. Passing the hand over the bunch, or otherwise agitating it so as to remove moisture, permits the pollen to come in contact with the stigma. The leaves die pale sulphur mottled with brown.

It is this grape which furnishes the Muscatel raisins, imported in boxes from Spain. It was called Muscat Escholata by Daniel Money, a nurseryman and vine grower at Haverstock Hill, on the road to Hampstead, from his having named his place "Eschol Place," in allusion to the brook Eschol, where the Israelite spies got the large bunch of grapes. The names Bowood Muscat, Tottenham Park Muscat, and Tynninghame Muscat arose from seedlings having been raised at these places, which have eventually proved to be merely seminal reproductions of the old variety.

Muscat d'Août. See *August Frontignan.*

Muscat Bifère. See *Early Silver Frontignan.*

Muscat Blanc. See *White Frontignan.*

MUSCAT CHAMPION (*Champion Hamburgh Muscat*).—Bunches, very large, resembling those of the Mill Hill Hamburgh; well shouldered. Berries, large, roundish, and inclining to oblate, generally much hammered. Skin, grizzly, inclining to black, and covered with a delicate bloom. Flesh, tender, juicy, and rich, with a distinct Frontignan flavour.

This is a splendid grape, and one of the best in cultivation. The bunches and berries are as large as those of Mill Hill Hamburgh, and the flavour is the same as of that variety, with the fine aroma of the Frontignans superadded. It succeeds with the same treatment as the Black Hamburgh; and ripens well in a house without artificial heat.

It was raised by Mr. William Melville, gardener to the Earl of Rosebery, at Dalmeny Park, near Edinburgh, by fertilising Mill Hill Hamburgh with Canon Hall Muscat, and it possesses the merits of both parents.

Muscat Citronelle. See *Citron Frontignan.*

Muscat Escholata. See *Muscat of Alexandria.*

Muscat Eugenien. See *Early Auvergne Frontignan.*

Muscat Fleur d'Oranger. See *Chasselas Musqué.*

Muscat Grec. See *Muscat of Alexandria.*

Muscat Gris. See *Red Frontignan.*

Muscat Hamburgh. See *Black Muscat of Alexandria.*

Muscat of Jerusalem. See *Muscat of Alexandria.*

Muscat de Jesus. See *Chasselas Musqué.*

Muscat de Juillet. See *July Frontignan.*

MUSCAT ST. LAURENT.—Bunches, similar to those of Royal Muscadine. Berries, small, roundish oval. Skin, thin, greenish yellow, becoming pale amber when thoroughly ripened. Flesh, very tender, melting, and juicy, with a refreshing, juicy, and a distinct Muscat aroma.

This variety, introduced by Mr. Rivers, that gentleman says, is very early, and will ripen on a wall with the Sweetwater. It is well adapted for pot culture in the orchard-house and in cool vineries.

Muscat Lierval. See *Lierval's Frontignan.*

Muscat of Lunel. See *Muscat of Alexandria.*

Muscat Muscadine. See *Chasselas Musqué.*

Muscat Noir de Naples. See *Neapolitan Frontignan.*

Muscat Noir. See *Black Frontignan.*

Muscat Noir d'Angers. See *Angers Frontignan.*

Muscat Noir de Jura. See *Jura Frontignan.*

Muscat Noir de Madère. See *Madeira Frontignan.*

Muscat Noir de Meurthe. See *Meurthe Frontignan.*

Muscat Noir Ordinaire. See *Black Frontignan.*

Muscat Ottonel. See *Ottonel Frontignan.*

Muscat Précoce d'Août. See *Early Black Muscat.*

Muscat Précoce du Puy de Dôme. See *Early Auvergne Frontignan.*

Muscat Primavis. See *Early White Frontignan.*

Muscat du Puy de Dôme. See *Early Auvergne Frontignan.*

Muscat Regnier. See *Salamon's Frontignan.*

Muscat Romain. See *Muscat of Alexandria.*

Muscat Rouge. See *Red Frontignan.*

Muscat Rougé de Madère. See *Madeira Frontignan.*

Muscat de Sarbelle. See *Sarbelle Frontignan.*

Muscat de Saumur. See *Early Saumur Frontignan.*

Muscat de Smyrne. See *Early Smyrna Frontignan.*

Muscat Trovéren. See *Trovéren Frontignan.*

Muscat Violet de Seine et Marne. See *Meurthe Frontignan.*

Muscatellier Noir. See *Black Hamburgh.*

NEAPOLITAN FRONTIGNAN (*Muscat Noir de Naples*). — Bunches, small and well set. Berries, small and round. Skin, very thick, adhering closely to the flesh, black, and covered with thin bloom. Flesh, firm, richly and briskly flavoured.

A very nice little Black Frontignan, but too small for general cultivation.

Negropont Chasselas. See *Chasselas de Falloux.*

Nepean's Constantia. See *White Frontignan.*

Noir Précoce de Gênes. See *Ischia.*

ŒILLADE (*Boudalès; Prunelas; Ulliade; Ulliade Noir Musqué; Ulliade Noir Précoce*).—Bunches, medium sized, and with long stalks. Berries, large, oval, uniform in size, and dangling from long stalks.

Skin, thin, of a dark purplish black colour, and covered with bloom. Flesh, firm and crackling, juicy, sweet, and of a rich vinous flavour.

The vine is a very abundant bearer, and ripens its fruit in a cool vinery, but to have it in perfection it requires the same treatment as the Frontignans. It is a delicious grape.

Oldaker's West's St. Peter's. See *West's St. Peter's.*

OTTONEL FRONTIGNAN (*Muscat Ottonel*).—Bunches, small and well set. Berries, small. Skin, very thick, greenish yellow, becoming yellow as it ripens. Flesh, tender, rather dry, and not very plentiful nor very juicy, and with a powerful Muscat flavour.

A very early Frontignan grape, ripening a fortnight before Royal Muscadine, but not a desirable variety to grow.

Palestine. See *Syrian.*

Panse Musquée. See *Muscat of Alexandria.*

PANSE JAUNE (*Grosse Panse*).—When the bunches are well set they are large and handsome, long, tapering, and shouldered. Berries, very large, oblong, and like those of Muscat of Alexandria in appearance. Skin, tough and membranous, adhering to the flesh, of an amber colour, and covered with a thin grey bloom. Flesh, firm, sweet, but not richly flavoured.

It is very rarely that this grape sets its bunches perfectly. The condition in which it is usually met with is very few bunches on the vine, and these so badly set that there are only a few fully developed berries on each bunch. The leaves die pale brown.

Parsley-leaved. See *Ciotat.*

Passe Musquée. See *Muscat of Alexandria.*

Passolina Nera. See *Black Corinth.*

PEDRO XIMENES. — Bunches, long, conical or somewhat cylindrical; shouldered. Stalk, long, slender, and brittle. Berries, oblong. Skin, thin, rather transparent; pale yellow or amber. Flesh, rather firm and fleshy, very sweet, and richly flavoured.

A noted Spanish grape, extensively grown in Andalusia, and which furnishes the rich liqueur wine called Pedro Ximenes.

Perle Blanche. See *Dutch Sweetwater.*

Petersilien Gutedel. See *Ciotat.*

Pineau. See *Black Cluster.*

PITMASTON WHITE CLUSTER.—Bunches, medium sized, compact, and shouldered. Berries, medium sized, round, inclining to

oblate. Skin, thin, amber-coloured, and frequently russety. Flesh, tender and juicy, sweet, and well flavoured.

An excellent early grape; succeeds well in a cool vinery, and ripens against a wall in the open air.

Plant Riche. See *Aramon.*

Pocock's Damascus. See *Black Prince.*

Pomeranzentraube. See *Grosse Kölner.*

Pommerer. See *Black Hamburgh.*

Poonah. See *West's St. Peter's.*

Pope Hamburgh. See *Frankenthal.*

Précoce Blanc. See *Early Malingre.*

Précoce de Kienzheim. See *Early White Malvasia.*

Précoce de Malingre. See *Early Malingre.*

Précoce Musquée. See *Early Saumur Frontignan.*

PROLIFIC SWEETWATER (*Chasselas Impérial Précoce; Chasselas de Montauban; Froc de la Boulaye; Gros Coulard*). — Bunches, medium sized, cylindrical, loose, and not shouldered. Berries, large and round, uniform in size. Skin, thin, greenish yellow, but pale amber when fully ripe. Flesh, tender, juicy, and sweet, with an excellent flavour.

This is an excellent early white grape, and sets its fruit much better than the old Sweetwater. It ripens well in a cool vinery, and is well adapted for pot culture.

Prunellas. See *Œillade.*

PURPLE CONSTANTIA (*Black Constantia; Purple Frontignan; Violet Frontignan; Violette Muskateller*).—Bunches, long and tapering, very much more so than those of Black Frontignan, and with small shoulders. Berries, large and round. Skin, dark purple, covered with thick blue bloom. Flesh, juicy, very richly flavoured, and with a Muscat aroma, which is less powerful than in Black Frontignan.

This is a most delicious grape, and requires to be grown in a warm vinery. The leaves die purple.

It is the *Black* or *Purple Frontignac* of Speechly; but is very different from what is generally cultivated for Black Frontignan, that variety being the Blue or Violet Frontignac of Speechly.

PURPLE FONTAINBLEAU.—I have never seen this grape; but Mr. Rivers speaks of it as a very hardy variety, ripening against a wall in the open air; well adapted for pot culture, and a prodigious bearer. The berries are oval, light purple, sweet, and juicy.

Purple Frontignan. See *Purple Constantia.*

Queen Victoria. See *Royal Muscadine.*

Raisin d'Alep. See *Aleppo.*

Raisin d'Autriche. See *Ciotat.*

Raisin des Balkans. See *Ferral.*

Raisin de Calabre. See *Calabrian Raisin.*

Raisin des Carmes. See *West's St. Peter's.*

Raisin de Cuba. See *West's St. Peter's.*

Raisin Framboisier. See *Strawberry.*

Raisin de Frontignan. See *White Frontignan.*

Raisin de Jericho. See *Syrian.*

Raisin de Juillet. See *Black July.*

Raisin du Pauvre. See *Gromier du Cantal.*

Raisin Précoce. See *Black July.*

Raisin de St. Jean. See *St. John's.*

Raisin de Servie. See *Gromier du Cantal.*

Raisin Suisse. See *Aleppo.*

RED CHASSELAS (*Red Muscadine; Chasselas Rouge; Chasselas Rouge Foncé; Cerese; Septembro*).—Bunches, medium sized, loose, rarely compact, shouldered; with long, thin, and somewhat reddish stalks. Berries, medium sized, round. Skin, thin, red, covered with a violet bloom. Flesh, juicy and sweet.

The vine is a great bearer, and will ripen its fruit in a cool vinery. The most remarkable character of this variety is, that from the time the ovary is visible, it changes to red, and it becomes gradually paler as the fruit ripens.

RED FRONTIGNAN (*Grizzly Frontignan; Muscat Gris; Muscat Rouge; Moscatel Menudo; Cevana Dinka; Rother Muskateller; Grauer Muskateller*).—Bunches, large, long, and generally cylindrical, but occasionally with very small shoulders. Berries, above medium size, round. Skin, rather thick, yellow on the shaded side, clouded with pale red on the side next the sun, and covered with grey bloom. Flesh, rather firm, juicy, but not very melting, with a rich, sugary, and musky flavour.

Ripens about the end of September when not forced, and requires the heat of a warm vinery.

Red Hamburgh. See *Black Hamburgh.*

Red Muncy. See *Catawba*.

Red Muscadel. See *Morocco*.

Red Muscadine. See *Red Chasselas*.

Red Muscat of Alexandria. See *Black Muscat of Alexandria*.

Red Rhenish. See *Lombardy*.

Red Taurida. See *Lombardy*.

REEVES'S MUSCADINE.—Bunches, large, conical, loose, and shouldered. Berries, on long slender stalks, medium sized, roundish oval. Skin, tough and membranous, of a fine amber colour when ripe. Flesh, tender, juicy, and vinous.

An excellent white grape, which ripens in an ordinary vinery. The leaves die yellow.

Rheingauer. See *White Rissling*.

Richmond Villa. See *Black Hamburgh*.

Riessling. See *White Rissling*.

Rösslinger. See *White Rissling*.

Rossea. See *Barbarossa*.

Rother Maltheser. See *Black Hamburgh*.

Rother Muskateller. See *Red Frontignan*.

ROYAL ASCOT.—Bunches, medium sized, ovate, shouldered, and compact. Berries, medium sized, round oval or oval. Skin, quite black, covered with a fine thick bloom. Berry-stalks, stout and warted. Flesh, firm, juicy, and with a fine sprightly Black Hamburgh flavour.

An excellent early grape, remarkable for its fine colour, which it assumes long before it is ripe. The vine is a great bearer.

It was raised by Mr. Standish, of Ascot, Berkshire, from Bowood Muscat crossed by Trovéren, and is remarkable as being the black offspring of two white parents, both having a Muscat flavour, and that it should be black without any Muscat character.

ROYAL MUSCADINE (*Amber Muscadine; Muscadine; Queen Victoria; White Chasselas; D'Arboyce; Chasselas; Chasselas Doré; Chasselas de Fontainbleau; Chasselas Hâtif de Teneriffe; Campanella Bianca; Weisser Gutedel*).—Bunches, long, loose, and shouldered; sometimes compact and cylindrical. Berries, large, round, and, in the compact bunches, inclining to oval. Skin, thin and transparent, greenish yellow, becoming pale amber when quite ripe, and sometimes marked with tracings and dots of russet; covered with thin white bloom. Flesh, tender and juicy, sweet, and richly flavoured.

This excellent and well-known grape ripens well in a cool vinery, and against walls in the open air. The many names it has received

have arisen from the various forms it frequently assumes, and which are occasioned entirely by the nature of the soil and the different modes of treatment to which it is subjected. There is no real difference between this, the Common Chasselas, and Chasselas de Fontainbleau. The White Muscadine of some authors is the Early Chasselas.

ROYAL VINEYARD.—Bunches, large; sometimes long and tapering, and sometimes short ovate. Berries, large and roundish ovate. Skin, white, and somewhat transparent, showing the texture of the flesh through it, remarkably thin, and adhering closely to the flesh. Flesh, firm and crackling, with an agreeable Sweetwater flavour, and with sometimes the faintest trace of Muscat, as Lady Downe's occasionally has.

A late-hanging grape, which requires the heat of a Muscat house. Unless it is assisted in fertilising, as the Morocco and some others require to be, the bunches do not set well.

Rüdesheimer. See *White Rissling*.

Sabalskanskoi. See *Ferral*.

St. Jean. See *Black July*.

ST. JOHN'S (*Raisin de St. Jean; Joannec; Joannenc Blanche; Lashmar's Seedling; Macready's Early White*).—Bunches, about five inches long, with a very long stalk, loose, and with many undeveloped berries. Berries, medium sized, roundish oval. Skin, thin and green. Flesh, very thin and watery, and, though without much flavour, is agreeable and refreshing.

It ripens against a wall in the open air, and is well adapted for this mode of cultivation.

St. Peter's. See *Alicante*.

Sanct Peter's Traube. See *Alicante*.

SALAMON'S FRONTIGNAN (*Golden Frontignan; Chasselas Musqué de Nantes; Chasselas Musqué de Portugal; Chasselas Musqué de Sillery; Muscat Regnier; Muscat Salamon*).—Bunches, from eight to nine inches long, tapering, very symmetrical, and not shouldered. Berries, medium sized, round, and regular in size. Skin, yellowish green, becoming quite amber-coloured when fully ripe. Flesh, firm and crackling, very rich, and with a fine sprightly Muscat flavour.

This is an improved form of White Frontignan, and ripens a fortnight later than Early Smyrna Frontignan. It is much superior to Chasselas Musqué, and does not crack its berries as that variety does.

SARBELLE FRONTIGNAN (*Muscat de Sarbelle*).—Bunch, below medium size, about six inches long, loose, and generally with a short shoulder. Berries, small, round, and irregular in size, caused by a

tendency to produce small undeveloped berries. Skin, black or dark purple. Flesh, firm, sweet, sugary, and with a delicate Frontignan flavour.

A small, very early Black Frontignan, suitable for pots, and which may possibly ripen its fruit against a wall in the open air, but hardly worth planting out in a vinery.

SCHIRAS (*Ciras; Scyras; Sirrah; Sirac*).—Bunches, long, loose, and shouldered. Berries, large, oval. Skin, thick, reddish purple, covered with blue bloom. Flesh, rather firm and juicy. Juice, pale red, sugary, and with a delicious aroma. Ripens in a cool vinery, and is as early as the Royal Muscadine.

This fine large oval black grape is that which is grown almost exclusively in the vineyards of the Hermitage, and furnishes the celebrated Hermitage wine. It is said to have been originally introduced from Schiraz, in Persia, by one of the hermits who formerly resided there.

Schiliege. See *Black Hamburgh.*

Schwarzer Riessling. See *Black Cluster.*

Schwarzer Spanischer. See *Alicante.*

Schwarzwälscher. See *Black Hamburgh.*

SCOTCH WHITE CLUSTER (*Blacksmith's White Cluster; Laan Hâtif; Van der Laan Précoce; Diamant; Diamant Traube*).—Bunch, long and cylindrical, compact, and occasionally with a short shoulder. Berries, large and oval, about the size of those of Muscat of Alexandria, and marked with a distinct style-point. Skin, very thin and translucent, showing the veins and seeds, and covered with a very delicate bloom. Berry-stalks, short, stout, with a bold receptacle, and very slightly warted. Flesh, very delicate, and with a fine Sweetwater flavour.

This is a very early grape, ripening in August in a cool house, and it hangs in fine condition till February, a property that few early white grapes possess. Babo considers Diamant Traube distinct from Van der Laan Précoce, but I suspect they are synonymous.

Seacliffe Black. See *Gros Guillaume.*

Singleton. See *Catawba.*

Sir A. Pytches' Black. See *Black Prince.*

Sir W. Rowley's Black. See *Black Frontignan.*

Snow's Muscat Hamburgh. See *Black Muscat of Alexandria.*

Spirant. See *Espiran.*

Steward's Black Prince. See *Black Prince.*

STILLWARD'S SWEETWATER.—The bunches and berries of this variety are similar to those of the Dutch Sweetwater and Prolific Sweetwater, but they set much better than either of these; and this is certainly the most preferable of the three. It ripens well out of doors against a wall.

It was raised from the Sweetwater by Stillward, who kept the Barley Mow Tavern, at Turnham Green, a favourite haunt of the florists in the days of the flower shows at Chiswick Garden.

Stockwood Park Hamburgh. See *Golden Hamburgh*.

Stoneless Round-berried. See *White Corinth*.

Straihutraube. See *Black Hamburgh*.

SULTANA.—Bunches, from nine inches to a foot long, and five to six inches wide at the shoulders, tapering, and closely set, having one and sometimes two shoulders. Berries, long and conical, the largest being an inch long and half an inch wide at the base. Berry-stalks, long and slender. Skin, green, thin, and semi-transparent, becoming pale yellowish as it ripens. Flesh, tender, of the consistency and flavour of the Sweetwater, and contains no seeds.

This is a very excellent white grape, with a Sweetwater flavour, and will be a good white companion to the Black Monukka, which is also a very fine seedless grape.

STRAWBERRY (*Raisin Framboisier*).—Bunches, small and well set. Berries, small, roundish oval. Skin, thick, dark purple, covered with thick bloom. Flesh, dark, with the slimy consistency of the American grapes, sweet, and with a high perfume which some consider resembles that of the Strawberry.

Although no such name is known in America, there can be no doubt that this is a variety of Vitis Labrusca, and whether it is one of the numerous American varieties under a new name, or whether it has been raised in Europe from American seeds does not much signify, it must be reckoned among American grapes.

Mr. Barron states that Lady Cave found it in the market at Gray, in Burgundy, and through her it was introduced into this country. This fact does not remove the probability that it is an American variety, for in my travels for several years through the vine-growing departments of France, I have frequently met with American grapes which had been introduced with the view to trying their merits for mixing with the fruit of the European vine in wine-making.

SYRIAN (*Palestine; Jew's; Raisin de Jericho; Terre de la Promise*). Bunches, immensely large, broad-shouldered, and conical. Berries, large, oval. Skin, thick, greenish white, changing to pale yellow when quite ripe. Flesh, firm and crackling, sweet, and, when well ripened, of good flavour.

This is a very good late grape, and generally produces bunches

weighing from 7 lbs. to 10 lbs.; but to obtain the fruit in its greatest excellence the vine requires to be grown in a hothouse, and planted in very shallow, dry sandy soil. Speechly states that he grew a bunch at Welbeck weighing 20 lbs., and measuring 21¾ inches long and 19½ inches across the shoulders. Mr. Dickson, gardener to J. Jardine, Esq., of Arkleton, Langholm, N.B., grew a bunch of Syrian which weighed 25 lbs. 15 oz., and it was exhibited at Edinburgh 15th September, 1875. It is a strong grower and an abundant bearer.

Terre de la Promise. See *Syrian.*

Teta de Vaca. See *Cornichon Blanc.*

Tokai Musqué. See *Chasselas Musqué.*

TOKAY.—The Hungarian wine called Tokay is not produced from any particular kind of grape, nor grown in any particular vineyard; the name is applied to all wine grown on the hills of Zemplen, of which Tokay is the chief; and the ground so cultivated extends over seven or eight square leagues of surface. The name Tokay is, therefore, applicable to many varieties of grapes, and it has thus been applied to several varieties in this country. There are two that are known by this name—the Charlesworth Tokay and the White Tokay. The former is identical with Muscat of Alexandria, and the latter is an entirely different variety, and will be found described under the name of White Tokay.

Tottenham Park Muscat. See *Muscat of Alexandria.*

TREBBIANO (*Trebbiano Bianca; Trebbiano Vero; Erbalus; Ugni Blanc*).—Bunches, very large, broad shouldered, and well set. Berries, medium sized, roundish oval, sometimes oval and sometimes almost round. Skin, thick, tough, and membranous, somewhat adhering to the flesh; greenish white, covered with a very delicate bloom. Flesh, firm and crackling, sweet, and richly flavoured when well ripened.

This is a late grape, requiring the same heat and treatment as the Muscats, and will hang as late as the end of March. It requires fire heat in September and October, to ripen it thoroughly before winter sets in. I have seen bunches of this fourteen inches long and ten inches across.

A bunch of Trebbiano, under the name of Calabrian Raisin, and weighing 26 lbs. 4 oz., was grown by Mr. Curror, gardener to Mr. J. Douglas, Eskbank, Dalkeith, N.B., and was exhibited in Edinburgh at a meeting of the Caledonian Horticultural Society, September 15th, 1875. Trebbiano is an Italian grape grown in Tuscany, and produces the celebrated wine of that name. It was first introduced to public notice by Mr. Tillery, of Welbeck.

TRENTHAM BLACK (*Long Noir d'Espagne*).—Bunches, large, tapering, and shouldered. Berries, above medium size, oval. Skin, though not thick, is tough and membranous, separating freely from the

flesh, of a jet black colour, and covered with thin bloom. Flesh, very melting, abundantly juicy, very rich, sugary, and vinous.

A very excellent grape, ripening with Black Hamburgh, but keeping plump long after the Black Hamburgh shrivels. The vine is a free grower and a good bearer.

TROVÉREN FRONTIGNAN (*Trovéren; Muscat Trovéren*).—Bunches, large and well set, with very large round berries. Skin, greenish white at first, changing as it ripens to pale amber. Flesh, firm and crackling, juicy, sweet, rich, and with a mild Frontignan flavour.

This is a beautiful grape, and appears to be an exaggerated form of White Frontignan. It requires a hot vinery.

Turner's Black. See *Espiran*.

Tynningham Muscat. See *Muscat of Alexandria*.

Ugni Blanc. See *Trebbiano*.

Ugni Noir. See *Aramon*.

Ulliade. See *Œillade*.

Ulliade Noir Musqué. See *Œillade*.

Ulliade Noir Précoce. See *Œillade*.

Uva di tri Volte. See *Ischia*.

Uva Salamana. See *Muscat of Alexandria*.

Van der Laan Précoce. See *Scotch White Cluster*.

Velka Modrina. See *Grosse Kölner*.

Velki Urbainshak. See *Grosse Kölner*.

VENN'S BLACK MUSCAT.—Bunches, large, long, tapering, and well shouldered, with rather slender stalks. Berries, medium sized, oval. Skin, brownish black or quite black when well grown, and covered with a fine bloom; thin and membranous. Flesh, firm, rich, and juicy, with a distinct Muscat flavour.

A very excellent black Muscat grape, which ripens in a cool vinery under the same treatment as Black Hamburgh.

It was raised by Mr. Sweeting, gardener to Mr. T. G. Venn, Sneyd Park, near Bristol, and was awarded a first-class certificate by the Royal Horticultural Society in 1874.

VERDELHO.—Bunches, rather small, conical, and loose. Berries, small, unequal in size, and oval. Skin, thin and transparent, yellowish green, but becoming a fine amber colour when highly ripened, with sometimes markings of russet. Flesh, tender, sugary, and richly flavoured.

It is from this grape that the Madeira wine is principally made. The stalk is very brittle and herbaceous.

Vert Précoce de Madère. See *Early Green Madeira.*

Victoria Hamburgh. See *Frankenthal.*

Violet Frontignan. See *Purple Constantia.*

Violette Muskateller. See *Purple Constantia.*

Volovna. See *Grosse Kölner.*

WALTHAM CROSS.—Bunches, very large, long, and tapering, with strong stout stalks well set and well shouldered. Berry-stalk, thick, stout, and warted. Berries, very large, from an inch and a quarter to an inch and three-quarters long; oblong oval. Skin, membranous, pale amber. Flesh, firm and solid, with a sweet, brisk, and very pleasant flavour.

One of the largest, if not the largest, grape in cultivation. It is an exaggerated Muscat of Alexandria, but has not the Muscat flavour.

It was introduced by Mr. William Paul, of Waltham Cross, and received a first-class certificate from the Royal Horticultural Society in 1871.

Wantage. See *Lombardy.*

Warner's Hamburgh. See *Black Hamburgh.*

Waterzoet Noir. See *Black Sweetwater.*

Weissholziger Trollinger. See *Black Hamburgh.*

Weisse Cibebe. See *Early White Malvasia.*

Weisser Muskateller. See *White Frontignan.*

Weisser Riessling. See *White Rissling.*

Welke Burgundske. See *Black Hamburgh.*

Welko Modre. See *Black Hamburgh.*

WEST'S ST. PETER'S (*Abercairney; Black Lombardy; Major Murray's; Money's West's St. Peter's; Oldaker's West's St. Peter's; Poonah; Raisin des Carmes; Raisin de Cuba*).—Bunches, large, tapering, and well shouldered. Berries, large, roundish oval, and varying in size. Skin, thin, very black, covered with a blue bloom. Flesh, tender, very juicy, sweet, and with a fine sprightly flavour.

This is a very fine late grape, and requires to be grown in a house with stove heat. It hangs well till February and March. The leaves die purple.

White Chasselas. See *Royal Muscadine.*

White Constantia. See *White Frontignan.*

WHITE CORINTH (*White Kishmish; Stoneless Round-berried; Corinthe Blanc*).—Bunches, small, shouldered, and loose. Berries,

very small. Skin, yellowish white, changing to amber, covered with white bloom. Flesh, very juicy, sub-acid, and with a refreshing flavour. The seeds are entirely wanting. Of no value.

White Cucumber. See *Cornichon Blanc.*

WHITE FRANKENTHAL (*Frankenthal Blanc*). — Bunches, medium sized, heart-shaped, and distinctly shouldered. Berries, medium sized, obround, or inclining to oval. Skin, white, transparent, and veined, covered with thin white bloom. Flesh, tender, sweet, and pleasantly but not richly flavoured.

A good second-rate grape, which ripens in an ordinary vinery.

WHITE FRONTIGNAN (*White Constantia; Nepean's Constantia; Muscat Blanc; Moscatel Commun; Raisin de Frontignan; Weisser Muskateller*).—Bunches, large, long, cylindrical, and compact, without shoulders. Berries, medium sized, round. Skin, dull greenish white, or yellow, covered with thin grey bloom. Flesh, rather firm, juicy, sugary, and very rich, with a fine Muscat flavour.

This will ripen either in a cool or warm vinery, but is worthy of the most favourable situation in which it can be grown. The vine is an abundant bearer, and forces well. The leaves die yellow.

White Hamburgh. See *White Lisbon.*

White Kishmish. See *White Corinth.*

WHITE LADY DOWNE'S.—The bunches and berries are similar to those of Lady Downe's, except that the latter are of yellowish white colour.

It was raised by Mr. William Thomson, at Dalkeith Gardens, from Lady Downe's, fertilised by the pollen of Bowood Muscat.

WHITE LISBON (*White Hamburgh; White Portugal; White Raisin*).—Bunches, large and loose. Berries, oval. Skin, greenish white. Flesh, firm and crackling, not very juicy, but with a sweet and refreshing flavour.

It is this grape which is so largely imported from Portugal during the autumn and winter months, and sold in the fruiterers' and grocers' shops under the name of Portugal grapes.

White Melier. See *Early White Malvasia.*

White Muscadine. See *Royal Muscadine.*

WHITE NICE.—Bunches, very large and loose, with several shoulders. Berries, medium sized, round, and hanging loosely on the bunches. Skin, thin, but tough and membranous; greenish white, becoming pale amber-coloured as it ripens. Flesh, firm and sweet. Bunches of this variety have been grown to weigh 18 lbs. The leaves are very downy underneath.

White Portugal. See *White Lisbon.*

White Raisin. See *White Lisbon.*

WHITE RISSLING (*Weisser Riessling*).—Bunches, small, short, and compact, scarcely, if at all, shouldered. Berries, round, or somewhat oblate. Skin, thin, greenish white, and, when highly ripened, sometimes with a reddish tinge. Flesh, tender, fleshy, and juicy, with a sweet and agreeably aromatic flavour.

This may be grown either in a cool vinery or against a wall in the open air. The vine is a great bearer, and is very extensively grown in the vineyards of the Rhine and Moselle.

WHITE ROMAIN.—Bunches, below medium size, and rather closely set. Berries, medium sized, oval. Skin, thin, and so transparent that the seeds can be seen through it; yellowish white, and with a thin bloom. Flesh, tender, very juicy, and sweet; an excellent early grape. The wood is very short-jointed, and the vine forms a small bush; it is well suited for pot culture.

This variety was received by Mr. Rivers from France, under the name of Muscat Romain, which proved to be a misnomer when the vine fruited. It has, therefore, been distinguished by its present name.

WHITE SWEETWATER (*Water Zoet*).—This differs from the Dutch Sweetwater in producing smaller bunches and berries, and in having a thin watery juice. It is not now often met with, and is perhaps quite out of cultivation. The White Sweetwater of Speechly is Dutch Sweetwater.

WHITE TOKAY.—Bunches, rather large and compact, from nine inches to a foot long, and broad shouldered. Berries, large and ovate. Skin, thin, pale coloured, but assuming an amber colour at maturity. Flesh, tender and juicy, with a rich flavour.

This, in the size of the bunch, resembles Muscat of Alexandria, but it is much more compact, and the fruit has not the slightest trace of the Muscat flavour. This is one of the best late-hanging white grapes in cultivation, and far surpasses the Calabrian Raisin and the Trebbiano. Mr. Hill, of Keele Hall, grew it very successfully. In the north of England the Muscat of Alexandria is sometimes called Tokay, or Charlesworth Tokay.

Wilmot's Hamburgh. See *Dutch Hamburgh.*

Worksop Manor. See *Black Damascus.*

Zante. See *Black Corinth.*

Zherna Morshina. See *Grosse Kölner.*

LIST OF SELECT GRAPES.

*For small establishments any of those marked * may be chosen.*

I.—FOR WALLS IN THE OPEN AIR.

Muscats.	*Not Muscats.*	
*Early Ascot Frontignan	Black July	Pitmaston White Cluster
Early Black Frontignan	*Early White Malvasia	Purple Fontainbleau
*Early Saumur Frontignan	*Miller's Burgundy	*Royal Muscadine
July Frontignan		Stillward's Sweetwater

II.—FOR COOL VINERIES.

Muscats.	*Not Muscats.*	
Black Frontignan	*Black Champion	*Madresfield Court
Chasselas Musque	*Black Hamburgh	Pitmaston White Cluster
*Early Saumur Frontignan	Black Prince	*Royal Muscadine
Madeira Frontignan	*Early White Malvasia	Scotch White Cluster
*Meurthe Frontignan		

III.—FOR POTS IN ORCHARD HOUSES.

Muscats.	*Not Muscats.*	
Citron Frontignan	*Cambridge Botanic Gar-	Red Chasselas
*Early Saumur Frontignan	den	*Royal Muscadine
Early Smyrna Frontignan	*Chasselas Vibert	Scotch White Cluster
Early White Frontignan	*Early White Malvasia	Stillward's Sweetwater
		White Romain

IV.—FOR FORCING FOR EARLY CROPS.

Muscats.	*Salamon's Frontignan	Buckland Sweetwater
*Black Muscat of Alex-	*White Frontignan	*Duke of Buccleuch
andria		*Golden Queen
*Doctor Hogg	*Not Muscats.*	*Madresfield Court
Duchess of Buccleuch	*Black Champion	*Royal Muscadine
Red Frontignan	*Black Hamburgh	*Trentham Black

V.—FOR FORCING FOR LATE CROPS.

Muscats.	*Not Muscats.*	
*Bowood Muscat	*Alicante	Grosse Kölner
Canon Hall Muscat	Alnwick Seedling	*Lady Downe's
*Mrs. Pince's Black Muscat	Black Damascus	*Mrs. Pearson
*Muscat of Alexandria	Gros Guillaume	*Trebbiano
		*West's St. Peter's

MEDLARS.

Broad-leaved Dutch. See *Dutch*.

DUTCH (*Broad-leaved Dutch; Gros Fruit; Gros Fruit Monstrueux; Large Dutch*).—This is by far the largest and most generally grown of the cultivated medlars. The fruit is frequently two inches and a half in diameter, and very much flattened. The eye is very open, wide, and unequally rent, extending in some instances even to the margin of the outline of the fruit. It is of good flavour, but, in that respect, inferior to the Nottingham. The young shoots are smooth.

Gros Fruit. See *Dutch*.

Gros Fruit Monstrueux. See *Dutch*.

Large Dutch. See *Dutch*.

Narrow-leaved Dutch. See *Nottingham*.

NOTTINGHAM (*Narrow-leaved Dutch; Small Fruited*).—This is by far the best medlar in cultivation. It is considerably smaller than the Dutch, rarely exceeding an inch and a half in diameter; but it is much more highly flavoured. The young shoots are downy.

Sans Noyau. See *Stoneless*.

Sans Pepins. See *Stoneless*.

Small Fruited. See *Nottingham*.

STONELESS (*Sans Noyau; Sans Pépins*).—In shape this resembles the Nottingham, but it rarely exceeds three-quarters of an inch in diameter. The eye is smaller and less rent than in the other varieties. It is quite destitute of seeds and woody core; but the flavour, though good, is inferior to that of the others, being less brisk.

MULBERRIES.

The only variety cultivated in this country for its fruit is the Black Mulberry (*Morus Nigra*), and it is only in the southern counties where it attains perfection. In the midlands it ripens its fruit when trained against a wall; but it is doubtful whether the crop so obtained is sufficient remuneration for the space the tree occupies. Since the introduction of orchard-houses, the mulberry has been cultivated very successfully in pots, where the roots are kept under subjection, and the tree is confined to the form of a small bush or close pyramid. In such condition it bears fruit abundantly, and forms an object of interest as well as of utility.

NECTARINES.

SYNOPSIS OF NECTARINES.

I. FLOWERS LARGE.

* *Leaves without glands.*

A. *Freestone.*—HARDWICKS.
Advance
Bowden
Hardwicke
Hunt's Large Tawny

B. *Clingstone.*—NEWINGTONS.
Early Newington
Old Newington

* * *Leaves with round glands.*

A. *Freestone.*—PITMASTONS.
Humboldt
Pitmaston Orange
Pineapple

Spencer

B. *Clingstone.*
None

*** *Leaves with kidney-shaped glands.*

A. *Freestone.*—STANWICKS.
Albert
Byron
Darwin
Fairchild's Early
Lord Napier
Rivers's Elruge

Rivers's Orange
Rivers's White
Stanwick
White

B. *Clingstone.*—ROMANS.
Roman

II. FLOWERS SMALL.

* *Leaves without glands.*

A. *Freestone.*—TAWNYS.
Hunt's Tawny

B. *Clingstone.*
None

* * *Leaves with round glands.*

A. *Freestone.*—BOSTONS.
Albert Victor
Boston
Prince of Wales

Stanwick Elruge

B. *Clingstone.*
None

*** *Leaves with kidney-shaped glands.*

A. *Freestone.*—VIOLETTES.
Balgowan
Dante
Downton
Duc du Telliers
Elruge
Impératrice
Late Melting
Murrey

Newton
Peterborough
Victoria
Violette Grosse
Violette Hâtive

B. *Clingstone.*—GOLDENS.
Golden

ADVANCE.—Fruit, medium size, or large, round, and depressed at the top. Skin, green on the shaded parts, but red, blotched with ruddy brown, where exposed to the sun. Flesh, greenish white, rich, and sugary, with the rich flavour of the Stanwick, and separating freely from the stone. Flowers, large and brilliant. Leaves, without glands.

A very fine early nectarine, raised by Mr. Rivers from Pitmaston Orange. Mr. T. F. Rivers remarks in a communication to me: "This is an aberration which would puzzle biologists as to heredity. Except the flower, there is not the least resemblance between this and its parent. The leaves are glandless, the fruit is green-fleshed, and as unlike the parent as possible." It ripens fourteen days before Lord Napier.

ALBERT.—Fruit, of the largest size; roundish ovate. Skin, greenish white, with a pale red cheek, but frequently without colour, and russeted. Flesh, pale red next the stone, from which it separates, juicy and melting, with a sweet, brisk, and vinous flavour. Flowers, large. Glands, kidney-shaped.

A very fine nectarine; ripe in the first and second weeks of September. It requires a warm soil and situation, and is remarkably adapted for forcing, when its flavour is well brought out.

This was raised by Mr. Rivers, of Sawbridgeworth, and is a seedling from the White Nectarine.

ALBERT VICTOR.—Fruit, large, two inches and a half wide and two inches high; roundish, flattened at the crown, from which a deep suture issues, which becomes more faint towards the stalk. Skin, green where shaded, and mottled with dull red on the side next the sun. Flesh, greenish yellow, rather firm, very juicy, with a brisk and sprightly flavour, very red next the stone, from which it separates, except some fibres which adhere. Stone, large and rugged. Flowers, small. Glands, round.

A very large and handsome nectarine; ripe in an orchard-house in the end of August, and the middle and end of September against a wall. The fruit often drops before it is ripe.

It was raised by Mr. Rivers, of Sawbridgeworth, from Prince of Wales Nectarine.

Anderdon's. See *Old Newington.*

Aromatic. See *Violette Hâtive.*

BALGOWAN (*Balgone*).—Fruit, very large, roundish, inclining to ovate. Skin, pale green, mottled with red on the shaded side, but entirely covered with deep bright red on the side next the sun. Flesh, with a greenish tinge, veined with red at the stone, melting, very rich, and highly flavoured. Flowers, small. Glands, kidney-shaped.

A very large and excellent variety, nearly allied to Violette Hâtive, but much hardier and a more vigorous grower. It ripens in the end of August and beginning of September.

It is of Scottish origin, and was received by the Horticultural Society from Mr Hosie, gardener at Lyndoch, in Perthshire, in 1825.

Black. See *Early Newington*.

Black Murrey. See *Murrey*.

BOSTON (*Lewis's ; Perkins's Seedling*).—Fruit, very large, roundish oval. Skin, bright yellow on the shaded side, and deep red on the side next the sun. Flesh, yellow, without any red at the stone, with an agreeable but not rich flavour. Flowers, small. Glands, round.

Remarkable only for the size and beauty of the fruit, which ripens in the middle of September, and requires a warm season to bring it to maturity.

The Boston Nectarine is an American variety, and was raised from seed of a peach by Mr. T. Lewis, of Boston, U.S.A. It was introduced to this country by Mr. Perkins, of Brooklyn, who sent it to the Horticultural Society in 1824.

BOWDEN.—This is a very large variety, of a round shape. Skin, greenish on the shaded side, dark red next the sun, and with a disposition to be russety. The flesh is melting, rich, and sugary, with a slightly astringent flavour. Flowers, large. Glands, none.

Ripe in August. The tree is a very dwarf and compact grower.

It was sent to the Horticultural Society, in 1827, by Mr. Dymond, of Exeter.

Brinion. See *Violette Hâtive*.

Brugnon Musqué. See *Roman*.

Brugnon Red-at-Stone. See *Violette Hâtive*.

BYRON.—Fruit, above medium size, two inches and a quarter wide and about the same in height ; roundish, sometimes inclining to oval, marked with quite a faint suture, terminated by a sharp point at the apex. Skin, rich orange yellow, mottled with deep crimson. Flesh, deep orange, tender, and melting, very slightly stained with red round the stone, from which it separates freely, and is very richly flavoured. Glands, kidney-shaped. Flowers, very large and handsome, being quite ornamental.

A very excellent fruit ; ripe in the beginning of September in an orchard-house, and about a fortnight later against a wall. It has a considerable resemblance to Pineapple, but the tree is a better grower, and the fruit of a finer flavour.

It was raised by Mr. Rivers, of Sawbridgeworth, from seed of Bowden Nectarine.

Claremont. See *Elruge*.

DOWNTON.—Fruit, rather larger than Violette Hâtive, roundish

oval. Skin, pale green in the shade, but deep red next the sun. Flesh, pale green, reddish at the stone, melting, juicy, and richly flavoured. Flowers, small. Glands, kidney-shaped.

A first-rate variety; ripe in the end of August and beginning of September. The tree is a vigorous grower, and an excellent bearer.

It was raised by Mr. T. A. Knight from the Elruge and Violette Hâtive, and was named after Downton Castle, his property in Herefordshire.

There is an IMPROVED DOWNTON raised by Mr. Rivers, of Sawbridgeworth, which possesses all the distinguishing characteristics of the old variety, but which is a better bearer and a more richly flavoured fruit.

Duc de Telliers. See *Dutilly's.*

Duc de Tello. See *Dutilly's.*

DUTILLY'S (*Duc de Telliers; Duc de Tello*).—Fruit, rather large and oval, somewhat flattened on the side marked with the suture. Skin, pale green on the shaded side, but covered with dark red on the side next the sun. Flesh, greenish white, with a slight tinge of red next the stone, from which it separates freely. Flowers, small. Glands of the leaves, kidney-shaped.

A well-flavoured fruit; ripe in the end of August and beginning of September.

Mr. Lindley wrote the name of this Duc du Telliers; but Rogers says it "was introduced into England by M. Dutilly Gerrardet, a Dutch merchant who settled at Putney, in Surrey. From that gentleman it got into the possession of the senior Mr. Hunt, who first established the nursery there, and who, with Grey of Fulham, were both great assistants to Miller in bringing out his Dictionary."

DANTE.—Fruit, large, two inches and a half wide and the same high; ovate; marked with a faint suture and terminating in a slight point. Skin, quite green, mottled with veins and patches of russet, especially about the base, and with sometimes a faint tinge of crimson. Flesh, greenish yellow, stained with red at the stone, from which it separates freely, very juicy, and with a rich, brisk flavour like that of Stanwick. Flowers, small. Glands, kidney-shaped.

Ripe in the middle of September.

It was raised by Mr. Rivers, of Sawbridgeworth.

DARWIN.—Fruit, large, two inches and a half wide and two inches and a quarter high; roundish ovate. Skin, deep orange. Flesh, bright orange, very juicy, with the rich flavour of Stanwick, separating freely from the stone. Flowers, large and brilliant. Glands, kidney-shaped.

A very fine nectarine, raised by Mr. Rivers by crossing Rivers's Orange with Stanwick.

Early Black. See *Early Newington.*

EARLY NEWINGTON (*Black; Early Black; Lucombe's Black; Lucombe's Seedling; New Dark Newington*).—Fruit, large, roundish ovate, enlarged on one side of the suture; apex ending in a swollen point. Skin, pale green in the shade, but bright red marbled with deeper red next the sun, covered with a thin bloom. Flesh, greenish white, very red next the stone, to which it adheres; rich, sugary, vinous, and very excellent. Flowers, large. Glands, none.

It is earlier and much richer than the old Newington, and ripens early in September.

Early Violet. See *Violette Hâtive*.

ELRUGE (*Claremont; Oatlands; Oldenburg; Springrove; Temple*).—Fruit, medium sized, roundish oval. Skin, pale greenish in the shade, deep red in the sun, interspersed with dark brownish russet specks. Flesh, pale towards the stone, melting, juicy, and richly flavoured. Stone, oval and rough. Flowers, small. Glands, kidney-shaped.

This is one of the best nectarines. It ripens in the end of August and beginning of September. The tree is an excellent bearer, and forces well.

The name Elruge is derived from an anagram of Gurle or Gourle, who was a nurseryman at Hoxton, or Hogsden, as it was then called, near London. Mr. Lindley says he was a nurseryman at Hoddesden, in Hertfordshire, but that is a mistake. It is he of whom Leonard Meager speaks when, writing in 1670, he says, "Here follows a catalogue of divers sorts of fruit which I had of my very loving friend Captain Garrle, dwelling at the great nursery between Spittlefields and Whitechappel, a very eminent and ingenious nurseryman, who can furnish any that desireth with any of the sorts hereafter mentioned; as also with divers other rare and choice plants." Switzer says: "The Elrouge Nectarine is also a native of our own, the name being the reverse of Gourle, a famous nurseryman at Hogsden in Charles the Second's time, by whom it was raised."

Emmerton's White. See *White*.

FAIRCHILD'S.—Fruit, small, round, slightly flattened at the top. Skin, yellowish green, bright red next the sun. Flesh, yellow to the stone, dry, and sweet. Stone, nearly smooth. Flowers, large. Glands, kidney-shaped.

Ripens in the beginning and middle of August; but it is of little merit, its only recommendation being its earliness.

This was raised by Thomas Fairchild, a nurseryman at Hoxton, who died in 1729. He was the author of "The City Gardener," and some papers in the "Philosophical Transactions." By his will he left £25, which was subsequently increased to £100, to the trustees of the charity school and the churchwardens of Shoreditch, for a sermon to be preached on Whit Tuesday in the afternoon in the parish church for ever, "On the wonderful works of God in the creation," or "On the certainty of the resurrection of the dead, proved by the certain changes of the animal and vegetable parts of the creation."

Flanders. See *White*.

French Newington. See *Old Newington.*

Genoa. See *Peterborough.*

GOLDEN (*Orange*).—Fruit, medium sized, roundish ovate. Skin, fine waxen yellow in the shade, and bright scarlet, streaked with red, where exposed. Flesh, yellow, adhering to the stone, juicy, and sweet. Flowers, small. Glands, kidney-shaped. Ripens early in September.

Grosse Violette Hâtive. See *Violette Grosse.*

Hampton Court. See *Violette Hâtive.*

HARDWICKE.—Fruit, of very large size, almost round, and sometimes inclining to oval. Skin, pale green on the shaded side, entirely covered with dark purplish red next the sun. Flesh, greenish, with a tinge of red next the stone, melting, juicy, rich, and highly flavoured. Flowers, large. Glands, none. A most delicious fruit.

Ripens in the middle and end of August.

This was raised from the Elruge at Hardwicke House, near Bury St. Edmunds, and is one of the hardiest and most prolific of nectarines.

HUMBOLDT.—Fruit, large, about two inches and three-quarters wide, and the same high, terminating in a point at the apex, from which issues a faint suture, which appears like a hair-line, towards the stalk. Skin, bright orange yellow, stained, streaked, and mottled with very dark crimson next the sun, and sometimes even on the shaded side. Flesh, orange, very tender and juicy, with the slightest stain of red next the stone, from which it separates freely; gelatinous in appearance, and very richly flavoured. Flowers, large. Glands, round.

A delicious nectarine of the Orange class; ripe in the middle of August, and hangs well till it shrivels. On a wall it is about a fortnight later. The tree bears abundantly, even small plants being studded with blossom buds.

It was raised by Mr. Rivers, of Sawbridgeworth, from the seed of Pineapple Nectarine.

HUNT'S LARGE TAWNY.—Fruit, small, a little larger than Fairchild's, somewhat ovate, and prominent at the apex. Skin, pale orange, shaded with deep red next the sun. Flesh, deep orange, melting, of excellent flavour, and separating from the stone. Flowers, large. Leaves, without glands.

Ripe in the middle and end of August.

This originated as a bud sport from Hunt's Small Tawny, found by Mr. George Lindley in his nursery at Catton, near Norwich, in 1824. He saw a few of the maiden trees in the nursery quarters, producing very large flowers which corresponded with flowers of no other variety, and, having marked them, thenceforth propagated them as a distinct variety. In his account of this in the "Guide to the Orchard," at page 282, he has made a mistake in saying "it originated from the *preceding*," instead of from the *following* variety.

HUNT'S TAWNY (*Hunt's Early Tawny*).—Fruit, medium sized, roundish ovate, narrow towards the top, compressed on the sides, enlarged on one side of the suture. Skin, pale orange, deep red next the sun, spotted with russety specks. Flesh, deep orange, deeply stained with red at the stone, from which it separates; rich and juicy. Flowers, small. Glands, none.

It ripens in the middle and end of August. Tree, hardy and prolific.

IMPERATRICE.—In size and appearance this has a considerable resemblance to Violette Hâtive; but the flesh is not so red at the stone as in that variety. It is very richly flavoured, and when allowed to hang till it shrivels—a property which few of the Freestone Nectarines possess—it becomes quite a sweetmeat. Flowers, small. Glands, kidney-shaped.

Ripens in the beginning of September. The tree is hardy, and an excellent bearer.

Large Elruge. See *Rivers's Elruge*.

Large Scarlet. See *Violette Hâtive*.

Large White. See *White*.

Late Green. See *Peterborough*.

LATE MELTING.—This appears to be a variety of Peterborough, of large size. Flowers, small. Glands, kidney-shaped. It is a very late variety, and is well worth growing in large collections when it is desired to extend the season of this kind of fruit.

Lewis's. See *Boston*.

LORD NAPIER.—Fruit, of large size, two inches and a half high and the same in width; ovate, marked with a wide shallow suture, depressed at the apex, and a sharp pointed nipple in the centre of the depression. Skin, pale cream-coloured, but greenish yellow previously on the shaded side; mottled and streaked with deep blood red on the side next the sun, and when fully exposed it is completely covered with a very dark crimson cheek. Flesh, very white, melting, tender, juicy, and with a rich Stanwick flavour, and quite pale, even to the stone, from which it separates freely. Flowers, large. Glands, kidney-shaped.

This is the earliest of all nectarines, and also one of the largest. It ripens in the first week of August, and is eight or ten days earlier than Hunt's Tawny.

It was raised by Mr. Rivers, of Sawbridgeworth, from seed of Early Albert Peach.

Lord Selsey's Elruge. See *Violette Hâtive*.

Lucombe's Black. See *Early Newington*.

Lucombe's Seedling. See *Early Newington*.

MURREY (*Black Murrey*).—Fruit, medium sized, roundish ovate, enlarged on one side of the suture. Skin, pale green on the shaded side, and dark red next the sun. Flesh, greenish white, melting, and richly flavoured. Stone, nearly smooth. Flowers, small. Glands, kidney-shaped.

An excellent variety ; ripe in the end of August. Tree, hardy, and a good bearer.

It is called Murrey from its dark red colour, and this is derived from the French word *mure*, signifying the mulberry.

Neat's White. See *White*.

New Dark Newington. See *Early Newington*.

New Scarlet. See *Violette Hâtive*.

NEWTON.—Fruit, large, two inches and a half wide, and the same in height, roundish, with a shallow suture on the side, and depressed at the apex. Skin, greenish lemon yellow, mottled with red, and on the side next the sun, deep bright red. Flesh, greenish white, tinged with red under the skin and round the stone, from which it separates freely, very richly flavoured, and with a transparency like jelly. Flowers, small. Glands, kidney-shaped.

A large handsome nectarine, ripe in the second week of September. It was raised by Mr. Rivers, of Sawbridgeworth.

North's Large. See *Old Newington*.

Oatlands. See *Elruge*.

Oldenburg. See *Elruge*.

OLD NEWINGTON (*Anderdon's ; French Newington ; North's Large ; Rough Roman ; Scarlet Newington ; Smith's Newington ; Sion Hill*).—Fruit, rather large, roundish. Skin, pale next the wall, bright red next the sun. Flesh, pale yellow, red at the stone, to which it adheres, juicy, sweet, rich, and vinous. Stone, small and rough. Flowers, large. Glands, none.

It ripens in the middle of September.

Old Roman. See *Roman*.

Orange. See *Golden*.

Perkins's Seedling. See *Boston*.

PETERBOROUGH (*Genoa ; Late Green ; Vermash*).—Fruit, medium sized, round. Skin, green, with a very faint dull red next the sun. Flesh, greenish white to the stone, juicy, but nothing very remarkable except as being the latest nectarine known. Flowers, small. Glands, kidney-shaped.

It ripens in October.

This is said to have been introduced by Lord Peterborough, the distinguished general in the time of James II., William and Mary, and Queen Anne, and to have been cultivated in his garden at Fulham. It is supposed to be a Dutch variety, the name Vermash being that by which it is known in Holland.

PINEAPPLE.—This is a variety raised by Mr. Rivers from the Pitmaston Orange, upon which it is an improvement. It has the same yellow flesh as its parent, and is much richer in flavour, in that respect partaking somewhat of the sprightliness of the pineapple.

It ripens in the begining of September.

PITMASTON ORANGE (*Williams's Orange; Williams's Seedling*).—Fruit, large, roundish ovate, narrow towards the top, which ends in an acute swollen point. Skin, rich orange, brownish red next the sun, streaked where the two colours blend. Flesh, deep yellow, red at the stone, juicy, rich, and excellent. Stone, small, sharp-pointed, and very rough. Flowers, large. Glands, round.

Ripens in the end of August and beginning of September. Tree, an excellent bearer.

Raised by Mr. Williams, of Pitmaston, near Worcester, from seed of the Elruge. The tree first produced fruit in 1815.

PRINCE OF WALES.—Fruit, very large, slightly oval. Skin, greenish yellow, with a deep dull red cheek next the sun. Flesh, deep red next the stone, from which it separates, with a very rich vinous flavour when thoroughly ripe. Flowers, small. Glands, round.

An excellent nectarine, which ripens on a south wall in the middle of September, and will hang till the end of the month. The tree requires a warm soil and situation.

This was raised in 1858 by Mr. Rivers, of Sawbridgeworth, from seed of a fine large oval-shaped seedling peach.

Red Roman. See *Roman*.

RIVERS'S ELRUGE (*Large Elruge*).—Fruit, large, two inches and a half wide, and two inches high; round and flattened, marked with a deep suture, which extends across the crown, and diminishes towards the stalk. Skin, greenish yellow, mottled with deep red next the sun. Flesh, greenish, stained with red next the stone, but not deeply, and not extending far into the flesh; it separates freely from the stone, and is of rich and brisk flavour. Flowers, large. Glands, very small, and kidney-shaped.

An excellent nectarine; ripe in the middle and end of August in an orchard-house, and about a fortnight or three weeks later against a wall. The seedling tree was very much cankered, and the first year it bore one immensely large fruit and died. Those propagated from it do not grow freely, and are apt to have blind buds.

It was raised by Mr. Rivers from the Old Elruge.

RIVERS'S ORANGE.—The fruit is similar to that of its parent,

Pitmaston Orange, and very richly flavoured; and the tree, in Mr. Rivers's estimation, is more robust in its habit, bears perhaps more profusely, and is hardier than that variety. Flowers, large. Glands, kidney-shaped.

RIVERS'S WHITE.—This was raised in 1857 by Mr. Rivers from the White Nectarine, to which it bears a close resemblance, except that its colour is paler, and it is covered with a delicate white bloom. The flavour is very delicious. Flowers, large. Glands, kidney-shaped.

It ripens a week or eight days before the White Nectarine.

ROMAN (*Brugnon Musqué; Brugnon Violet Musqué; Old Roman; Red Roman*).—Fruit, large, roundish, flattened at the top. Skin, greenish yellow, brown muddy red, and rough, with russety specks next the sun. Flesh, greenish yellow, deep red at the stone, to which it adheres, rich, juicy, and highly vinous, particularly when allowed to hang till it shrivels. Flowers, large. Glands, kidney-shaped.

It ripens in the beginning of September.

This is one of the oldest, if not the oldest, nectarine in cultivation. It is mentioned by Parkinson in 1629, and by all subsequent writers. He says, "It has a large or great purplish blossom like unto a peach."

Rough Roman. See *Old Newington.*

Scarlet. See *Old Newington.*

Sion Hill. See *Old Newington.*

Smith's Newington. See *Old Newington.*

SPENCER.—Fruit, large, two inches and a half wide and two and a quarter high; roundish and flattened, marked with a distinct suture. Skin, entirely covered with dark crimson, and on the side next the sun it is of a dark mahogany colour, the shaded side being bright crimson. Flesh, with a gelatinous appearance, very deeply stained with red next the stone, the stain pervading almost the whole of the flesh, and even under the skin; the flesh is exquisitely flavoured and separates freely from the stone. Flowers, large. Glands, round.

A very handsome fruit, ripe in the second week of September. It was raised by Mr. Rivers, of Sawbridgeworth.

Springrove. See *Elruge.*

STANWICK.—Fruit, large, roundish oval. Skin, pale lively green where shaded, and purplish red where exposed to the sun. Flesh, white, melting, rich, sugary, and most delicious. Kernel, sweet, like that of the sweet almond. Flowers, large. Glands, kidney-shaped.

Ripe in the middle and end of September.

The fruit is very apt to crack, and requires to be grown under glass. It generally fails to ripen thoroughly against walls in the open air, except when grown in a light sandy soil and a good exposure.

This nectarine was raised at Stanwick Park, one of the seats of the Duke of Northumberland, from stones given to Lord Prudhoe by Mr. Barker, Her Majesty's Vice-Consul at Aleppo, and who afterwards resided at Suædia in Syria. The seed was sown in March, 1843, and the buds were inserted the following autumn on a Bellegarde Peach, and the first fruit was produced in 1846. Lord Prudhoe, who had become Duke of Northumberland, placed the Stanwick Nectarine in the hands of Mr. Rivers, of Sawbridgeworth, for propagation, and on the 15th of May, 1850, the stock, consisting of twenty-four plants, was sold by auction, and realised £164 17*s.*, which his Grace presented to the funds of the Gardeners' Benevolent Institution, such an amount never having been realised before for the same number of small nectarine trees in pots.

STANWICK ELRUGE.—This is a large richly flavoured nectarine, exactly like Stanwick, a few days earlier than Elruge. It was raised from Elruge crossed with Stanwick, and is one of the seedlings of Mr. Rivers, of Sawbridgeworth. Flowers, small. Glands, round.

It is deliciously flavoured.

Temple. See *Elruge.*

Vermash. See *Peterborough.*

VICTORIA.—The fruit is exactly similar to the Stanwick, and possesses all its richness of flavour; but it is a month earlier, and does not crack as that variety does. It was raised by Mr. Rivers from the Violette Hâtive, fertilised by Stanwick, and while it has the bitter kernel, small flowers, and kidney-shaped glands of Violette Hâtive, it is in all other respects similar to the Stanwick.

This is a very valuable acquisition. The tree succeeds best on the Black Damask Stock. It ripens in an orchard-house in the end of September.

Violet. See *Violette Hâtive.*

Violette de Courson. See *Violette Grosse.*

VIOLETTE GROSSE (*Grosse Violette Hâtive; Violette de Courson*).—Fruit, larger than Violette Hâtive. Skin, pale green, marbled with violet red. Flesh, less vinous than Violette Hâtive, but an excellent fruit. Flowers, small. Glands, kidney-shaped.

Ripens early in September.

VIOLETTE HÂTIVE (*Aromatic; Early Bruguon; Early Violet; Hampton Court; Large Scarlet; Lord Selsey's Elruge; New Scarlet; Violet; Violette Musquée*).—Fruit, large, roundish ovate. Skin, yellowish green in the shade, dark purplish red, mottled with brown, next the sun. Flesh, yellowish green, deep red next the stone, rich, sweet, and vinous. Stone, roundish, deep reddish brown, and deeply furrowed. Flowers, small. Glands, kidney-shaped.

Ripens in the end of August and beginning of September.

Violette Musquée. See *Violette Hâtive.*

WHITE (*Emmerton's White; Flanders; Large White; Neat's White; New White; White Cowdray*).—Fruit, large, nearly round. Skin, white, with a slight tinge of red next the sun. Flesh, separating freely from the stone, white throughout, very juicy, with a rich vinous flavour. Stone, small. Flowers, large. Glands, kidney-shaped. Ripens in the end of August and beginning of September.

White Cowdray. See *White.*

Williams's Orange. See *Pitmaston Orange.*

Williams's Seedling. See *Pitmaston Orange.*

LIST OF SELECT NECTARINES.

*Those marked * are suitable for small collections.*

*Albert Victor
*Balgowan
*Byron
Elruge
Hardwicke
*Humboldt
*Lord Napier
Newton
Prince of Wales
Spencer
Stanwick
*Victoria
*Violette Hâtive
*Rivers's White

NUTS AND FILBERTS.

SYNOPSIS OF NUTS.

I. FILBERTS.—*Husk tubular, much longer than the nut. Nut oblong.*

Lambert Filbert
Purple-leaved Filbert
Red Filbert
White Filbert

II. SPANISH.—*Husk as long or a little longer than the nut. Nut ovate.*

Bizane
Bond
Burn's
Cluster
Cosford
Daviana
Duke of Edinburgh
Eugénie
Frizzled Filbert
Hartington Prolific
Large Black Fruited
Lichtenstein's
Liegel's
Primley
Striped Fruited
The Shah

III. COBS.—*Husk as long or a little longer than the nut. Nut roundish, angular.*

Atlas
Aveline de Provence
Barr's Spanish
Burchardt's
Cannon Ball
Loddiges' Barcelona
Merveille de Bollwyller
Norwich Prolific
Pearson's Prolific
St. Grisier

IV. HAZEL-NUTS.—*Husk much shorter than the nut. Nut small, roundish, thick shelled.*

Frizzled Hazel | Wild Hazel

A monograph of the Filberts and Nuts, by Mr. Barron, has been published in the Journal of the Royal Horticultural Society, which includes several varieties, chiefly of foreign origin, that I have not had an opportunity of seeing. I have therefore availed myself of this, and such of their descriptions as I have adopted are distinguished by *Hort.*

ATLAS (*Corylus algeriensis ; Downton ; Downton Large Square*).—Husk, finely downy ; as long, and even longer than the nut, which it embraces over the apex, deeply cut, forming a rather coarse fringe. Nut, large, roundish ovate, and somewhat angular ; shell, thick, dark brown, striated with streaks of a paler colour ; kernel, full, and of excellent flavour.

The plant is a vigorous grower and an abundant bearer.

This was introduced by Mr. Rivers, of Sawbridgeworth, from whom I received it, and he informed me that it is grown in Kybalia. The synonymes of Downton and Downton Square I give on Mr. Barron's authority. I believe this to be the Spanish Cob, which is widely diffused over the whole of Southern Europe and on the African coast.

Aveline Blanche. See *White Filbert.*

AVELINE DE PROVENCE.—Husk, hairy, a little longer than the nut, light coloured ; sharply but not deeply toothed. Nut, short pointed, with a rather broad base, of a light grey colour, and parting freely from the husk when ripe ; shell, very thick and hard ; kernel, full. Plant of moderate growth ; a great cropper, but late in ripening.

This appears to be the same as the light coloured variety of Barcelona nuts of commerce.—*Hort.*

Aveline Rouge. See *Red Filbert.*

Barcelone Blanc. See *White Filbert.*

Barcelone de Loddiges. See *Loddiges' Barcelona.*

BARR'S SPANISH.—Husk, downy, short, about two-thirds the length of the nut, which it presses closely ; deeply and irregularly toothed, of a dull grey colour. Nut, much exposed, short, having a broad base, and tapering very nearly to the apex ; shell, downy, very hard, of a dull grey colour. Grows in clusters of from four to six. Plant of medium growth ; moderate cropper ; ripens late.—*Hort.*

BIZANE.—A pretty little nut the size of a hazel-nut, with the husk, which is considerably longer than the nut, cut into linear segments to its very base. A pretty ornamental variety.

BOND.—Husk, downy, about one-third longer than the nut; very deeply toothed, the segments being very long and narrow. Nut, exposed, medium sized, ovate, light coloured, downy; shell, soft, and may be pierced with the thumb-nail; kernel, small. Grows in clusters of four to six; does not keep well. Plant of slender growth; mid-season; prolific.—*Hort.*

BURCHARDT'S.—Husk, downy, a little longer than the nut, deeply toothed, dark coloured. Nut, medium sized, very broad, the breadth exceeding the height, angular, or nearly square, with a broad flat base, light coloured; shell, thick; kernel, very large, full, of excellent flavour. Plant of moderate growth; late growing; fruit ripens early.—*Hort.*

BURN'S (*À Grappes Précoce*).—Husk, large, very downy, about the same length as the nut; very deeply toothed and partly reflexed. Nut, small, long, narrow, and gradually flattened towards the apex like a wedge; shell, downy, pale grey, thin. Grows in clusters of from six to eight. Plant of slender growth; prolific; early.—*Hort.*

Cape Nut. See *Frizzled Nut.*

CANNON BALL.—Husk, finely downy, only about half the length of the nut, from which it soon parts, after being gathered; fringed. Nut, medium sized, nine-tenths of an inch wide, and eight-tenths high, round and depressed; shell, pale brown, not much striated, thin, and easily broken; kernel, plump and full, with an excellent flavour.

Raised by the late Mr. Richard Webb, of Calcot, Reading.

CLUSTER (*À Grappes*).—Husk, hairy, about the same length as the nut, in two parts, which spread out from the nut as it approaches ripeness; finely and deeply cut. Nut, quite exposed, small, long, flattened, spoon-shaped, light coloured; shell, thick and hard; kernel, full. Grows in clusters of from five to eight; strong flavour; ripens late.—*Hort.*

Corylus algeriensis. See *Atlas.*

Corylus laciniatus. See *Frizzled Hazel.*

COSFORD (*Improved Cosford; Miss Young's; Thin-shelled*).—Husk, hairy, as long as the nut and deeply cut. Nut, large, ovate, inclining to oblong; shell, light brown, finely striated with darker brown, very thin, so much so as to be easily broken between the thumb and finger; kernel, large and well-flavoured.

An excellent nut, and the tree is a great bearer.

DAVIANA (*Duchess of Edinburgh*).—Husk, nearly smooth or slightly downy, as long or a little longer than the nut and deeply cut.

Nut, large, roundish ovate; shell, pale brown, striated with dark brown lines, thin, very nearly as much so as the Cosford; kernel, full and of excellent flavour.

This is a fine nut, and worthy of universal cultivation.

It was raised by Mr. Richard Webb, of Calcot, near Reading, and named as a compliment to Sir Humphrey Davy.

Downton. See *Atlas*.

Downton Large Square. See *Atlas*.

Duchess of Edinburgh. See *Daviana*.

DUKE OF EDINBURGH (*Princess Royal*).—Husk, as long and generally longer than the nut; finely downy, coarsely and not deeply fringed; seven-eighths of an inch wide, and an inch and a half high. Nut, large, ovate-oblong; shell, dark brown, and faintly striated with darker brown, not so thin as that of Daviana; kernel, plump and full, with an excellent flavour.

It was awarded a first-class certificate by the Royal Horticultural Society, October 9th, 1883.

Dwarf Prolific. See *Pearson's Prolific*.

EUGÉNIE.—Husk, finely downy, the length of the nut, and rather deeply cut. Nut, large, an inch and two-tenths long and eight-tenths wide, oblong; shell, bright brown, finely striated with darker brown lines, thin and easily broken; kernel, full and plump, of excellent flavour, and when kept has a rich flavour.

Raised by Mr. Richard Webb, of Calcot, near Reading. It has a good deal of resemblance to the Lambert Filbert; but the husk is shorter and the shell thinner.

Filbert Cob. See *Lambert Filbert*.

Franche Rouge. See *Red Filbert*.

FRIZZLED HAZEL (*Corylus laciniatus*).—Husk, very small, cut to the very base, and much reflexed. Nut, quite exposed, small, short, somewhat flattened, but of even regular form, of a pale grey colour; shell, very thick and hard. Grows in clusters of from three to five. Plant of slender growth; leaves deeply cut or laciniated; fruits freely.

This appears to be merely a cut-leaved variety of the ordinary Hazel. —*Hort.*

FRIZZLED FILBERT (*Cape Nut; Frizzled Nut*).—Husk, hairy, as long again as the nut; spreading at the mouth; deeply cut, so much so as to give rise to its name of Frizzled. Nut, oblong, an inch to an inch and a half long, flattened; shell, thick; kernel, full and well-flavoured.

This is rather a late variety. The tree is an excellent bearer, and the nuts are produced in clusters.

Frizzled Nut. See *Frizzled Filbert.*

À Fruits Striés. See *Striped Fruited.*

À Grappes. See *Cluster.*

À Grappes Précoce. See *Burn's.*

Grosse Précoce de Frauendorf. See *Red Filbert.*

À Gros Fruits Noir. See *Large Black.*

HARTINGTON PROLIFIC.—Husk, hairy, one-third longer than the nut; the extending portion deeply laciniated and reflexed. Nut, small, long, narrow, and pointed at both ends, irregular, light coloured; shell, thin; kernel, full, fine flavour. Grows in clusters of six or seven. Plant of moderate growth; very prolific and very early. The earliest nut to ripen, but too small.—*Hort.*

Improved Cosford. See *Cosford.*

Jeeves's Seedling. See *Liegel's.*

Kentish Cob. See *Lambert Filbert.*

Knight's Small. See *White Filbert.*

LAMBERT FILBERT (*Filbert Cob; Kentish Cob; Webb's Prize Cob Filbert*).—Husk, nearly smooth, very much longer than the nut, very slightly cut round the margin. Nut, large, an inch and a quarter long, and three-quarters wide, oblong and somewhat compressed; shell, pretty thick, of a brown colour; kernel, full, and very richly flavoured, especially after being kept.

This is perhaps the best of all the nuts, some of them being an inch in length. If carefully kept they will last for four years, and retain all their richness of flavour. The tree is an abundant bearer.

I am not aware whether this was raised or only introduced by Mr. Aylmer Bourke Lambert, of Boynton, Wiltshire; but it is through him that it first was brought to the notice of the Horticultural Society about the year 1812. It is improperly called Kentish Cob, for the true cobs are roundish, thick-shelled nuts, and it is not many years since it was first grown in the orchards of that county, the only varieties previously cultivated being the Red and White Filberts. As evidence that it is of comparatively recent introduction, it is not mentioned by Forsyth or Rogers, nor had a description of it ever been made before it appeared in this work.

LARGE BLACK FRUITED (*À Gros Fruits Noir*).—Husk, very dark, hairy, nearly as long as the nut, in two divisions, fitting very close to the nut, thereby giving it a bare appearance. Nut, of medium size, long; the base narrow, widening to the apex, dark or dull coloured; shell, very thick; kernel, small. A moderate grower; prolific; does not ripen well.—*Hort.*

LICHTENSTEIN'S.—Husk, downy, large, a little larger than the nut; bluntly toothed, the segments slightly reflexed. Nut, medium

sized, long, pointed at both ends, of irregular angular shape, of a dull grey colour; shell, very hard. Grows in small clusters. Plant of strong, late growth; ripens late.—*Hort.*

LIEGEL'S (*Sickler's Zellernuss; Jeeves's Seedling*).—Husk, downy, short, three-quarters of the length of the nut; very deeply toothed and reflexed, the nut thereby being almost entirely exposed. Nut, large, oblong, with a broad rounded base, becoming flattened towards the apex, light coloured; shell, thin; kernel, large, full. Grows in small clusters; moderate grower; ripe mid-season.—*Hort.*

Mr. Barron has made a mistake in describing this under the name of Siegel's. It was raised by Dr. Liegel, of Braunau, a distinguished pomologist.

LODDIGES'S BARCELONA (*Barcelone de Loddiges*).—Husk, very large, full, covered with short hairs, twice the length of the nut, which in some cases it completely covers; sharply serrated, light coloured. Nut, of medium size, being almost hidden in the large husk, angular, bluntly pointed at both ends, dark coloured; shell, very thick, hard; kernel, full. Grows in clusters of five or six. Plant of very robust growth, with large dark green leaves; a moderate cropper; fruit ripens early.

Very distinct, but too small.—*Hort.*

Miss Young's. See *Cosford.*

MERVEILLE DE BOLLWYLLER (*Weissmann's Zellernuss*).—Husk, downy; about one-third longer than the nut, in two divisions; deeply and irregularly toothed, and pressing closely to the nut. Nut, large, rounded at the base, very broad, the breadth nearly equal to the height, tapering to a broad point, very regular and uniform, light coloured; shell, thick; kernel, large, fine flavour. Plant of strong growth; grows late; prolific; fruit ripens mid-season. A very handsome and excellent nut.—*Hort.*

NORWICH PROLIFIC.—Husk, finely downy, rather deeply cut, and fringed as long and no longer than just to meet over the nut. Nut, large, roundish, or rather of a square shape, and blunt pointed; shell, pale with brown streaks, almost as thin as the Cosford; kernel, very plump and full, with a fine flavour of fresh almonds when just ripe.

An excellent nut, raised by Messrs. Ewing and Co., of Norwich. The tree is a good bearer.

Nottingham Prolific. See *Pearson's Prolific.*

PEARSON'S PROLIFIC (*Dwarf Prolific; Nottingham Prolific*).—Husk, hairy, shorter than the nut. Nut, medium sized, obtusely ovate or roundish; shell, rather thick; kernel, full.

A very excellent variety. The trees are abundant and early bearers. I have seen them not more than two feet and a half high laden with fruit.

PRIMLEY.—Husk, shorter than the nut, downy. coarsely fringed. Nut, about medium size, oblong, pale, and prettily striated; kernel, full and of good flavour.

Mr. Barron describes this under the name of Brindley.

Princess Royal. See *Duke of Edinburgh.*

PROLIFIC FILBERT.—This is very much like the Frizzled Filbert, the husk being long, but not quite so much cut as in that variety, and the fruit is large and decidedly more preferable.

PURPLE FILBERT (*Purple-leaved*).—This differs from the Red Filbert in having the leaves of a blood red colour, like those of the Purple Beech. The fruit is similar and quite as good as that of the Red Filbert. The husk is of a deep purple colour, and the skin of the kernel is flesh-coloured and not of so dark a colour as in the Red Filbert. It is therefore not only valuable as an ornamental shrub, but also as a fruit tree.

RED FILBERT (*Aveline Rouge; Franche Rouge; Grosse Précoce de Frauendorf; Rouge d'Alger; Red-skinned Filbert*).—Husk, hairy, nearly as long again as the nut, round the apex of which it is contracted, as in the case of the White Filbert, but it is more open at the mouth than that is; deeply cut and of brown-red colour even to the base. Nut, medium size, oblong; shell, thin reddish brown; kernel, full, covered with a red pellicle.

An excellent nut, and the plant is an abundant bearer.

Red-skinned Filbert. See *Red Filbert.*

Rouge d'Alger. See *Red Filbert.*

STRIPED FRUITED (*À Fruits Striés*).—Husk, downy, longer than nut; deeply cut and spreading, thus exposing the nut when ripening. Nut, small, long, and narrow, with a flat point; irregular base, pointed, lightly coloured; shell, thin, hard. Grows in clusters of three to six. Plant moderately robust; grows late; free fruit; ripens early. A very pretty nut, but too small.—*Hort.*

ST. GRISIER.—Husk, downy, or having only short hairs; a little longer than the nut, which it presses closely; sharply toothed. Nut, medium size, short, roundish, with a broad base; of a dark brown or reddish colour; shell, thick, but easily broken; kernel, large, full, of excellent flavour. Grows in clusters of three to six. Plant of slender growth; very prolific; ripens early.

This appears to be the same as the reddish-coloured Barcelona nuts of commerce; perhaps the finest flavoured of all nuts.—*Hort.*

THE SHAH.—Husk, very much like that of the Frizzled Filbert, longer than the nut, downy, deeply and coarsely cut, resembling mace. Nut, large, roundish ovate; shell, bright brown, striated with darker brown, rather thick; kernel, full and of good flavour.

An excellent nut, raised by Mr. Richard Webb, of Calcot; very distinct.

Sickler's Zellernuss. See *Liegel's.*

Webb's Prize Cob Filbert. See *Lambert Filbert.*

Weissmann's Zellernuss. See *Merveille de Bolwyller.*

WHITE FILBERT (*Aveline Blanche; Barcelone Blanc; Close Filbert; Knight's Small; Remy*).—Husk, hairy, very much longer than the nut, round the apex of which it is contracted. Nut, medium sized, oblong-ovate; shell, thin pale brown, striated with dark brown lines; kernel, full, covered with a pale pellicle, and of excellent flavour.

The tree is an abundant bearer, and one of the best for an extended cultivation.

LIST OF SELECT NUTS.

Cosford
Daviana
Duke of Edinburgh
Lambert
White Filbert

PEACHES.

SYNOPSIS OF PEACHES.

I. FLOWERS LARGE.

* *Leaves without glands.*

A. *Freestone.*—NOBLESSE.
Albatross
Dymond
Early Anne
Early Savoy
Early Victoria
Early York
Gladstone
Hemskerk
Malta
Montauban
Noblesse
Princesse Marie
Pucelle de Malines
Raymaekers
Red Magdalene
Sea Eagle
Sulhamstead
Vanguard
White Magdalene
White Nutmeg

B. *Clingstone.*—NEWINGTONS.
Early Newington
Old Newington
Pavie Bonneuil

** *Leaves with round glands.*

A. *Freestone.*—MIGNONNES.
A Bec
Acton Scot
Alexander
Alexandra
Barrington
Belle Bauce
Early Admirable
Early Alfred
Early Grosse Mignonne
Grosse Mignonne
Hale's Early
Large Early Mignonne
Leopold the First
Mignonne Dubarle
Mountaineer
Princess of Wales
Rivers's Early York
Royal Ascot
Springrove

B. *Clingstone.*
None

*** *Leaves with kidney-shaped glands.*

A. *Freestone.*—PURPLES.
Amsden
Belle Impériale
Dr. Hogg
Early Beatrice
Early Rivers
Early Purple
Early Silver
Flat China
Honey
Lord Palmerston
Nectarine Peach
Prince Eugène
Red Nutmeg
Sanguinole
Shanghai
Waterloo
Yellow Admirable

B. *Clingstone.*—POMPONES.
Pavie de Pompone

II. FLOWERS SMALL.

* *Leaves without glands.*

A. *Freestone.*—GEORGES.
Early Tillotson
Royal Charlotte
Royal George

B *Clingstone.*
None

** *Leaves with round glands.*

A. *Freestone.*—GALANDES.
American Newington
Belle de Doué
Bellegarde
Boudin
Canary
Cooledge's Favourite
Crawford's Early
Crimson Galande
Dagmar
Desse Tardive
Early Albert
Exquisite
George the Fourth
Golden Rath-r pe
Gregory's Late
Incomparable en Beauté
Late Admirable
Morrisania
Nivette
Osprey
Stump-the-World
Téton de Venus
Van Zandt's Superb
Violette Hâtive
Walburton Admirable
Washington Rath-ripe
Yellow Alberge

B. *Clingstone.*
None

*** *Leaves with kidney-shaped glands.*

A. *Freestone.*—CHANCELLORS.
Belle Chevreuse
Belle de la Croix
Chancellor
Comet
Early Louise
Golden Eagle
Lady Palmerston
Magdala
Prince of Wales
Reine des Vergers
Rosanna
Salwey
Sieulle
Small Mignonne

B. *Clingstone.*—CATHERINES.
Catherine
Incomparable

Mr. R. D. Blackmore, the accomplished author of "Lorna Doone," "Alice Lorraine," and other charming works of a similar nature, has for many years cultivated Peaches in his well-walled garden at Teddington, and his experience of the behaviour of many of the varieties in the open air of the fertile valley of the Thames is therefore of great value. Mr. Blackmore has very kindly favoured me with some notes, which I have added to my descriptions.

À BEC (*Mignonne à Bec; Pourprée à Bec*).—Fruit, large, roundish, uneven in its outline, terminating at the apex in a bold, blunt nipple, and marked with a shallow suture, which is higher on one side. Skin, remarkably thin and tender, of a lemon-yellow colour, with crimson dots on the shaded side, but covered with a crimson cheek and darker dots of the same colour on the side exposed to the sun. Flesh, white, with a very slight tinge of red next the stone, from which it separates very freely; remarkably tender and melting, sweet, and with somewhat of a strawberry flavour. Flowers, large. Leaves, with round glands.

This is a very fine and early peach. It ripens in the third week of August.

This originated at Ecully, near Lyons.

Abricotée. See *Yellow Admirable.*

ACTON SCOT.—Fruit, small, narrow, and depressed at the top. Skin, pale yellowish white, marbled with bright red next the sun. Suture, well marked. Flesh, pale throughout, melting, rich, and sugary. Flowers, large. Leaves, with round glands.

A delicious little peach. Ripe in the end of August.

Admirable. See *Early Admirable.*

ALBATROSS.—Fruit, very large, three inches and a quarter wide and two inches and three-quarters high; round and symmetrical, depressed at the crown, and terminating in a small nipple, which is in the centre of the depression. Suture, shallow, distinct at the apex and gradually becoming less so towards the base. Skin, greenish

yellow, becoming pale yellow covered with crimson, streaked and mottled with darker crimson, in the way of Barrington. Flesh, white, mottled with jelly-like patches, slightly stained with red at the stone, from which it separates, leaving a few strings; very juicy, tender, and melting, with a rich, delicious flavour. Flowers, large. Leaves, without glands.

A fine late peach, ripening in the end of September; but earlier than Lord Palmerston and Princess of Wales, to both of which it is superior.

Raised by Mr. Rivers, of Sawbridgeworth, from whom I received it in 1875.

Alberge Jaune. See *Yellow Alberge*.

ALEXANDER.—Fruit, about medium size; round, with a well-marked suture, which terminates at the apex in a deep depression, in which there is a small point. Skin, completely covered with bright red approaching to scarlet where it is exposed to the sun, and this is coloured with broken streaks and patches of dark crimson; on the shaded side it is yellow slightly stained with crimson. Stalk, inserted in a deep and wide cavity. Flesh, pale yellowish white, without any stain of red even round the stone, to which it adheres firmly; remarkably delicate and very juicy, with a fine briskly vinous flavour. Flowers, large. Leaves, with round glands, which have sometimes a tendency to be kidney-shaped.

A very early peach, which ripens in an unheated orchard-house from the 12th to the 20th of July. Its only fault is being a clingstone, for its flesh is so tender it quite melts before it can be separated from the stone.

It was introduced from America by Mr. Rivers, from whom I received it in 1878.

ALEXANDRA (*Alexandra Noblesse; Seedling Noblesse*).—Fruit, of the largest size, round, and marked with a rather deep suture. Skin, covered with rough down, perfectly pale, without any trace of colour upon it except a few clusters of red dots on the side exposed to the sun. Flesh, white, quite pale at the stone, from which it separates freely; very tender and melting, juicy, richly flavoured and vinous. Flowers, large. Leaves, with round glands.

It ripens in the middle of August and forces well. Mr. Blackmore says "it is of no value here."

This noble peach was raised by Mr. Rivers from the Old Noblesse, from which it is readily known by its round glands on the leaves. Unlike the old variety, the tree is not subject to mildew, while the fruit has all the richness of the Old Noblesse.

The peach figured and described by M. Burvenich, in the *Bulletin d'Arboriculture*, second series, vol. iii., under the name of Alexandra Noblesse, and which has no glands on the leaves, is an error, for the distinguishing character of Alexandra is its round glands.

AMERICAN NEWINGTON (*Early Newington Freestone*).—Fruit, large, round, and marked with a suture, which is higher on one side. Skin, yellowish white, dotted with red in the shade, and bright red next the sun. Flesh, white, red at the stone, to which some strings adhere; juicy, rich, and vinous. Flowers, small. Leaves, with round glands.

Ripe in the end of August.

AMSDEN.—Fruit, medium size; roundish and somewhat flattened, with a shallow suture issuing from the depressed apex. Skin, greenish white in the shade, and bright red on the side next the sun. Flesh, white, pale even to the stone, from which it separates freely; very tender and juicy and with a rich flavour. Flowers, large, very pale. Leaves, with kidney-shaped glands.

An American peach remarkable for its earliness, being a week earlier than Early Beatrice and a fortnight before Hale's Early.

Anne. See *Early Anne.*

Avant. See *Grosse Mignonne.*

Avant Blanche. See *White Nutmeg.*

Avant Pêche de Troyes. See *Red Nutmeg.*

Avant Rouge. See *Red Nutmeg.*

BARRINGTON (*Buckingham Mignonne; Colonel Ansley's*).—Fruit, large, roundish ovate, and terminated by a prominent nipple at the apex. Skin, downy, yellowish green, marbled and streaked, with broken streaks of red next the sun. Suture, well defined. Flesh, yellowish, slightly tinged with red at the stone, rich, vinous, and of first-rate quality. Flowers, large. Leaves, with round glands.

Ripens in the middle of September.

The tree is very hardy, vigorous, and generally a good bearer. Mr. Blackmore says it is a shy bearer and seldom ripens thoroughly at Teddington.

This is one of the best mid-season peaches, and bears carriage well. It was raised by a Mr. Barrington, of Burwood, in Surrey, early in the present century, and I do not find it mentioned in any nursery catalogue prior to 1826.

BELLE BAUCE (*Belle Bausse; Pourprée Hâtive Vineuse; Pourprée Vineuse; Vineuse de Fromentin; Vineuse Hâtive*).—Fruit, large and somewhat flattened at the extremities, marked with a distinct suture, which is considerably higher on one side than the other. Skin, thin and delicate, covered with fine down, very highly coloured almost over the entire surface with deep red. Flesh, white with a rosy tint round the stone, tender, melting, and vinous. Flowers, large. Leaves, with round glands.

A delicious peach; a variety of Grosse Mignonne, but considerably larger, and ripens from ten to fourteen days later, in the middle of

September. Mr. Blackmore says it is apt to crack, and is not to be compared to Grosse Mignonne.

Although this is an old French peach, and is mentioned in the Chartreux Catalogue of 1775, it was not till long after the beginning of this century that it was introduced to this country. It was raised by M. Joseph Bauce, a peach-grower at Montreuil, and was chiefly brought into notice by M. Christophe Hervy, who cultivated it with special care in the garden of the Chartreux at Paris. It is also mentioned by Roger Schabol in 1774.

Belle Bausse. See *Belle Bauce.*

BELLE CHEVREUSE.—Fruit, elongated, with a bold nipple on the summit. Skin, unusually downy, yellowish, except next the sun, where it is flesh-coloured and marbled with dark red. Suture, distinct. Flesh, whitish yellow, tinged with red under the skin next the sun, and marbled with rose-colour at the stone, sweet, and juicy. Flowers, small. Leaves, with kidney-shaped glands.

Ripens in the beginning of September.

This is so called from having been raised in the village of Chevreuse in the Seine et Marne. It is a very old variety, and has been cultivated for nearly two centuries.

BELLE DE LA CROIX.—This was raised at Bordeaux, and introduced to this country by Mr. Rivers. It is large and round. The flesh is very sweet and richly flavoured, equal to the Early York. Flowers, small. Leaves, with kidney-shaped glands.

Ripens in the end of August and beginning of September. The tree is hardy and a robust grower.

BELLE DE DOUÉ (*Belle de Douai*).—Fruit, large, roundish, inclining to oblate. Skin, covered with deep dark red. Flesh, separating freely from the stone, with a vinous and rich flavour. Flowers, small. Glands, round.

A handsome melting peach; an early variety of Bellegarde, which ripens in the last week of August and beginning of September. Mr. Blackmore says it does not do well with him.

It was raised at Doué, in the department of Maine et Loire, by a M. Dimas-Chatenay.

Belle de Paris. See *Malta.*

BELLEGARDE (*Galande; French Galande; Belle de Tillemont; Noir de Montreuil; Ronalds's Brentford Mignonne*).—Fruit, round, slightly compressed and hollow at the summit, with a small projecting nipple. Skin, deep red all over, striped with dark purple, so much so as to be almost black. Suture, shallow. Flesh, pale yellow, slightly red at the stone, rich, vinous, and juicy; healthy, and a prolific bearer. Flowers, small. Leaves, with round glands.

Ripens in the beginning and middle of September.

This is a very excellent peach, and the tree is a good bearer. It requires to be propagated on the Pear Plum or Damas Noir. Mr. Blackmore says it is "of grand quality."

Belle de Tillemont. See *Bellegarde.*

BELLE IMPÉRIALE.—Fruit, large, two inches and three-quarters to three inches in diameter; roundish, narrowing and depressed at the crown, from which issues a shallow suture. Skin, greenish yellow on the shaded side, and mottled with bright crimson on the side next the sun. Flesh, very juicy, tender, with a rich sprightly flavour, deeply stained with red at the stone, from which it parts freely. Flowers, large. Leaves, with kidney-shaped glands.

An excellent late peach, ripening about the end of September and the early part of October.

Blanche. See *Boudin.*

BOUDIN (*Blanche; Bourde; Bourdin; Bourdine; Narbonne; Pavie Admirable; Royale*).—Fruit, large, nearly round, sometimes terminated by a very slight nipple. Skin, greenish white, reddish next the sun, covered with very fine down. Suture, deep. Flesh, whitish yellow, deep red round the stone, very rich, sugary, and vinous. Stone, small and turgid. Flowers, small. Leaves, with round glands.

Ripens in the beginning of September.

This variety frequently reproduces itself from seed. It will not grow on the Mussel Stock, and requires to be propagated on the Pear Plum or Damas Noir.

Bourde. See *Boudin.*

Bourdin. See *Boudin.*

Bourdine. See *Boudin.*

Brentford Mignonne. See *Bellegarde.*

Brown Nutmeg. See *Red Nutmeg.*

Buckingham Mignonne. See *Barrington.*

De Burai. See *Yellow Admirable.*

CANARY PEACH.—Fruit, large, two and a half inches in diameter, and terminated at the apex with a sharp-pointed nipple. Skin, uniformly of a very pale warm yellow or orange, and without any trace of red. Flesh, separating from the stone; pale orange, very tender and melting. Juice, very abundant, sweet and rich, with a delicious, fine, and racy flavour. Flowers, small. Leaves, with round glands.

A large, handsome, and most delicious peach, of American origin; ripe in the end of August, and forces well.

CATHERINE.—Fruit, large, roundish, elongated, swollen on one side of the suture, and terminated by a small nipple. Skin, yellowish green, dotted with bright red in the shade, bright red striated with darker red next the sun. Flesh, adhering to the stone, firm, yellowish white, dark red at the stone, juicy, rich, and excellent. Flowers, small. Leaves, with kidney-shaped glands.

Ripens in the end of September and beginning of October. Requires heat to bring it to full perfection.

This is a very old peach, and has been cultivated in this country for two centuries. It is esteemed for its lateness; and Switzer says of it in 1724, "it finishes the glory of the peach season, and makes the greedy as well as the curious give over the thoughts of eating any more peaches till the succeeding year."

CHANCELLOR (*Edgar's Late Melting; Late Chancellor; Noisette; Steward's Late Galande*).—Fruit, large, oval, pale yellow, dark crimson next the sun. Suture, well defined. Flesh, free, pale yellow, very deep red at the stone, sugary, rich, and vinous. Stone, oblong. Flowers, small. Leaves, with kidney-shaped glands.

Ripens in the middle of September.

China Peach. See *Flat China*.

Colonel Ansley's. See *Barrington*.

COMET.—Fruit, very large and round. Skin, pale yellow, with a crimson cheek. Flesh, pale yellow, separating from the stone; very juicy, melting, and good. Flowers, small. Leaves, with kidney-shaped glands.

This was raised by Mr. Rivers from the Salwey. It is very much like its parent, and ripens about the same time; but the tree is of a hardier constitution. It is called the Comet, from having fruited in 1857, when the great comet of that year was at its zenith.

COOLEDGE'S FAVOURITE.—Fruit, medium sized, roundish, with a well-defined suture, which is most marked towards the apex, and rather higher on one side than the other. Skin, white, covered with crimson dots, and with a crimson cheek on the side next the sun. Flesh, very tender and melting, separating freely from the stone, juicy and sweet, and with a fine delicate flavour. Flowers, small. Leaves, with round glands.

This is a very fine peach, and ripens in the last week in August. The tree is hardy and an excellent bearer. It is an American variety, raised in Massachusetts.

CRAWFORD'S EARLY (*Crawford's Early Malecoton*).—Fruit, very large, of a roundish and slightly oblate shape, depressed at the crown, from which issues a rather shallow suture, much higher on one side than the other. Skin, thin, of a deep lemon colour, but on the side next the sun it has a reddish orange blush, strewed with numerous distinct, dark crimson dots. Flesh, yellow, reddish at the stone, from

which it separates freely ; very tender and melting, remarkably succulent, with a delicious saccharine and vinous juice. Flowers, small. Leaves, with round glands.

Ripens in the end of August and beginning of September.

This is a very large peach, with yellow flesh like an apricot, and, like most of the yellow peaches, is of inferior quality.

CRIMSON GALANDE (*Crimson Mignonne*).—Fruit, large, roundish, and rather uneven in its outline, marked with a very faint suture, and pitted at the apex. Skin, almost entirely covered with very dark crimson, nearly black. The little on the shaded side that is not coloured is a pale yellow. Flesh, very tender and melting, very much and deeply stained with blood red at the stone, from which it separates freely. Juice, very abundant, rich, sprightly, and deliciously flavoured. Flowers, small. Leaves, with round glands.

This is a very distinct and very excellent peach, and ripens from the middle to the end of August. Mr. Blackmore finds this a very good peach, resembling a Grosse Mignonne more than a Galande.

The tree is a remarkably free grower, and an abundant bearer.

It was raised by Mr. Rivers, of Sawbridgeworth, from Belle Bauce ; but it is a much better grower than that variety.

DAGMAR.—Fruit, round, and marked with a shallow suture, which is deepest at the apex. Skin, very tender, more than usually downy, of a pale straw-colour, almost entirely covered with minute crimson dots, so dense that they nearly form a solid mass of colour ; but here and there small patches of the yellow ground-colour show through and give the appearance as if the fruit were mottled with yellow. Flesh, white, with a gelatinous appearance ; it is so tender as to melt entirely away in the mouth, and the flavour is very rich and vinous. Flowers, small. Leaves, with generally kidney-shaped glands, but occasionally they are round on the small leaves. This is one of the varieties which exhibit various-formed glands on the same plant.

This ripens about the 10th of August. It does not force well.

It was raised by Mr. Rivers, and is the second generation from Early Albert, which he also raised, and was named in honour of Princess Dagmar of Denmark, sister of the Princess of Wales.

DESSE TARDIVE.—Fruit, large, round, flat at the top, and marked with a deep suture at the stalk. Skin, of a very pale colour, covered on the shaded side with minute red dots, and a light tinge of red next the sun. Flesh, pale greenish white, with a faint rosy tinge next the stone, melting, very juicy, sweet, richly flavoured, and vinous. Flowers, small. Leaves, with round glands.

This is one of the best ripe late peaches. Ripe in the end of September and beginning of October.

There is a *Desse Hâtive* quite distinct from this, which ripens in the middle of August, having kidney-shaped glands and large flowers.

DOCTOR HOGG.—Fruit, large and round, with a very distinct suture, which is deeply cleft at the apex. Skin, thin, but tough, lemon-coloured, dotted with crimson on the shaded side, and with a faint crimson cheek next the sun. Flesh, yellowish white, somewhat firm, but melting, with a rich, full, sugary flavour, which adheres to the palate, notwithstanding its fine briskness; it is very deeply stained with red at the stone, from which it separates freely. Flowers, large. Leaves, with kidney-shaped glands.

This ripens about the 10th of August, and is a very large early peach. As an exhibition variety, it will be in high repute on account of its size and remarkably full flavour; and for market purposes, its earliness, size, and the ease with which it bears carriage will render it one of the most valuable peaches in cultivation. The tree is a very strong grower, remarkably vigorous and healthy, and bears immensely, but it does not force well.

It was raised by Mr. Rivers, from a French peach he received from Brittany, under the name of Pêche Deniaux, and first fruited in 1865.

Dorsetshire. See *Nivette*.

Double Montagne. See *Montauban*.

Double Swalsh. See *Royal George*.

Dubbele Zwolsche. See *Royal George*.

DYMOND.—Fruit, large, three inches wide, and two inches and three-quarters high; roundish, flattened at the crown, from the centre of which issues a rather deep suture, which diminishes towards the base. Skin, greenish yellow on the shaded side, and a dull red cheek on the side exposed to the sun, which is mottled with brighter red. Flesh, white, rich, melting, very juicy and highly flavoured, slightly stained with red at the stone, from which it freely separates. Flowers, large. Leaves, without glands.

A large, handsome, and very excellent peach, ripe in the middle of September. It was raised by a small nurseryman or market gardener at Exeter.

EARLY ADMIRABLE (*Admirable*).—Fruit, large, roundish, Skin, fine clear light yellow in the shade, and bright red next the sun. Suture, distinct. Flesh, white, pale red at the stone, rich, sweet, and sugary. Flowers, large. Leaves, with round glands.

Ripens in the beginning of September.

EARLY ALBERT.—Fruit, above medium size, roundish, frequently with one side of the suture higher than the other, and pitted at the apex. Skin, greenish yellow, and covered with small points on the shaded side, but deep crimson, becoming sometimes almost black, when grown against the wall and fully exposed. Flesh, white, very tender and melting, with a faint brick-red tinge next the stone, from

which it separates freely, with an abundant sugary and vinous juice, which is very rich. Flowers, small. Leaves, with round glands.

A first-rate early peach. Ripe in the beginning of August. Mr. Blackmore considers this a very good, though not a large peach.

It was raised by Mr. Rivers, of Sawbridgeworth, from seed of Grosse Montagne, and named in honour of the Prince Consort of Queen Victoria.

EARLY ALFRED.—Fruit, rather large, and marked with a deep suture that is rather higher on one side than the other. Skin, remarkably tender, pale straw-coloured on the shaded side, and somewhat mottled with bright crimson on the side next the sun. Flesh, white, with the jelly-like transparency of that of a pine-apple, perfectly melting, richly flavoured and vinous, having an exquisite briskness that excites the salivary glands, and cleaning instead of cloying the palate. Flowers, large. Leaves, with round glands.

This delicious peach ripens early in August and forces well.

It was raised by Mr. Rivers from the seed of Hunt's Tawny Nectarine, and was named in honour of H.R.H. the Duke of Edinburgh.

EARLY ANNE (*Anne*).—Fruit, medium sized, round. Skin, white, with very little colour, being merely tinged and dotted with red next the sun. Suture, shallow. Flesh, white, even to the stone, pleasant, but rather inclined to be pasty, its earliness being its chief merit. Flowers, large. Leaves, without glands.

Ripens early in August.

For many years the Early Anne was the earliest of all peaches, and that on which the old gardeners relied for their earliest forcing. It is now far excelled by Early Beatrice, Early Louise, Early Rivers, and others of the same family; and after a reputation of more than a century and a half, it will, in all probability, go out of cultivation.

It is first described by Switzer in 1724, and figured by Batty Langley in 1729. Switzer says, "It is not so called on account of Queen Anne, as is, by mistake, supposed; but in complement to the (at that time) celebrated Mrs. Ann Dunch, of Pusey, in Berkshire, where it was raised."

EARLY ASCOT.—Fruit, medium sized, roundish, and somewhat depressed, marked with a shallow suture, which is deepest towards the stalk. Skin, almost entirely covered with red, which is bright on the shaded side, and almost black, like the Bellegarde, on that exposed to the sun; on the shaded side a patch of the yellow ground-colour is visible, and is strewed with crimson dots. Flesh, yellowish, very tender, juicy, and melting, with a rich vinous flavour, with a slight tinge of red at the stone, from which it separates freely. Flowers, small. Leaves, with round glands.

An excellent peach. Ripe in the second week of August.

This was raised by Mr. Standish, of Ascot, in 1856, from seed of the Elruge Nectarine.

EARLY BEATRICE.—Fruit, medium sized, two inches and a half in diameter; round, a little pointed at the apex, and marked on one

side with a distinct suture. Skin, with a yellowish ground, but almost covered with blotches of bright red, and altogether very highly coloured. Flesh, melting and juicy, richly flavoured, and adhering slightly by some of its fibres to the stone, which is white. Flowers, large. Leaves, with kidney-shaped glands.

This is the earliest peach known, and ripens in an orchard-house from the 4th to the 8th of July, and against a wall in the open air about a fortnight later. The Rev. W. Kingsley, of South Kilvington, near Thirsk, in Yorkshire, informs me that it ripens out of doors in the end of July, and is very good. Mr. Blackmore, writing from Teddington, says "it is not worth growing." It is not so highly favoured as Early Louise.

The merit of having raised this remarkable peach is due to Mr. Rivers. It originated from seed of Rivers's White Nectarine, and the tree first fruited in 1865, when it ripened on the 4th of July. It was named in honour of H.R.H. the Princess Beatrice, the youngest child of Her Majesty Queen Victoria.

EARLY GROSSE MIGNONNE (*Grosse Mignonne Hâtive; Mignonne Hâtive*).—Fruit, medium sized, roundish, pitted at the apex, with a small nipple on one side of it, and with a shallow suture. The skin has a pale red cheek on the side exposed to the sun, and is thickly dotted all over with bright crimson dots. The flesh is white, with veins of red throughout, separating freely from the stone, sweet, very juicy, and vinous. Flowers, large. Leaves, with round glands.

This is a very fine peach, ripening in the second week in August. Mr. R. D. Blackmore's experience of it is that it is a very good peach, but not so fine as Grosse Mignonne, and very little earlier.

EARLY LOUISE.—Fruit, of medium size, round, marked on one side with a deep suture, which is deep over the crown. Skin, highly coloured and bright red. Flesh, very tender and richly flavoured, yellowish white even to the stone, to which it adheres. Flowers, small. Leaves, with kidney-shaped glands.

This is a few days later than Early Beatrice, and generally ripens from the 8th to the 14th of July in an orchard-house. Although not so early it is a larger and a superior fruit to Early Beatrice. Mr. Blackmore says "it is too small and a clingstone. A pretty fruit and very fertile; 90 per cent. should be taken off right early."

Early Louise was raised from seed of Early Albert by Mr. Rivers, of Sawbridgeworth; and Early Albert being raised from seed of Montagne Précoce, an early clingstone peach, the adherent tendency of the flesh has re-asserted itself. The name was given in honour of H.R.H. Princess Louise, now Marchioness of Lorne.

EARLY NEWINGTON (*Smith's Early Newington*).—Fruit, medium sized, rather oval. Skin, of a pale straw-colour on the shaded side, and streaked with purple next the sun. Flesh, pale yellow, tinged with light red next the stone, to which it adheres; juicy and well-flavoured. Flowers, large. Leaves, without glands.

Ripe in the end of August and beginning of September.

Early Newington Freestone. See *American Newington*.

EARLY PURPLE (*Pourprée Hâtive; Pourprée Hâtive à Grandes Fleurs*).—Fruit, medium sized, roundish, depressed at the apex, divided on one side by a suture extending from the base and across the apex. Skin, covered with a thick down, pale sulphur yellow, thinly dotted with red on the shaded side, and deep purplish red next the sun. Flesh, white, separating with difficulty from the stone, red under the skin on the side which is exposed to the sun, and very deep red at the stone; of a rich vinous and sugary flavour. Flowers, large. Leaves, with kidney-shaped glands.

Ripe in the middle and end of August.

Early Purple Avant. See *Grosse Mignonne*.

EARLY RIVERS.—Fruit, of large size, two inches and a half wide and the same in height; roundish, marked with a distinct suture. Skin, pale lemon yellow, with the slightest blush on one side, and a few pale flesh-coloured dots on the part exposed to the sun. Flesh, pale even to the stone, and gelatinous, translucent, with white veins and mottles interspersed through it; very tender and very juicy, exceedingly rich and sugary, and with a fine brisk nectarine flavour; separating freely from the stone. Flowers, large, very spreading. Leaves, with the glands kidney-shaped.

This is the finest early peach known, and ripens about the 14th of July in an orchard-house. In size and colour it is not unlike Noblesse. In France it succeeds so well that Mr. F. Jamin says it is the finest early peach in France. Its only fault is that it splits at the stone, and the kernel is imperfect. This probably arises from imperfect fertilisation, from the pistil protruding so far beyond the stamens. It is well adapted for forcing. At Teddington Mr. R. D. Blackmore finds it "a large and good peach, but very pale, and splits even in dry seasons. On this account it is worthless here."

This peach was sent to me by Mr. Rivers on the 20th of July, 1867, when it was first produced, and I was so struck with its superiority over all other early peaches and its perfectly distinct character, that I considered it a fitting opportunity to record the name of the raiser by associating it with a fruit which cannot fail to become a universal favourite. It was raised from seed of Early Silver.

EARLY SAVOY (*Précoce de Savoie*).—This is more ovate in shape than Grosse Mignonne, and paler colour on the side next the sun. Flowers, large. Leaves, without glands.

It is an excellent variety, and ripens in the end of August.

EARLY SILVER.—Fruit, very large, ovate, or roundish ovate, and sometimes terminated by a nipple at the apex. Skin, of a delicate cream-colour, with a slight blush next the sun, which renders it very beautiful. When grown against a wall in the open air, it has a dark crimson cheek. Flesh, separating from the stone, white throughout and without any stain of red next the stone, melting, and very juicy, with a

flavour remarkable for its union of the briskness of the White Nectarine with the noyau of the Peach. Flowers, large. Leaves, with kidney-shaped glands.

When fully ripe this is one of the most delicious of all peaches. It ripens from the middle to the end of August, and when forced it retains its fine racy flavour better than any other kind. Mr. Blackmore says, "Apt to ripen on one side only. Good only in fine seasons."

This delicious peach was raised by Mr. Rivers, in 1857, from seed of the White Nectarine.

EARLY TILLOTSON.—Fruit, medium sized, round. Skin, yellowish white on the shaded side and dotted with red, but on the side next the sun it is quite covered with dark red. Flesh, white, melting, juicy and richly flavoured, separating from the stone, to which it somewhat adheres by means of some of its fibres. Flowers, small. Leaves, without glands.

An American peach, ripe from the middle to the end of August. The tree, like many of the glandless-leaved peaches, is very liable to mildew.

EARLY VICTORIA.—Fruit, medium sized, roundish, marked on one side with a shallow suture. Skin, very thin, pale yellow on the shaded side, and dark dull maroon on the side next the sun. Flesh, yellowish white, very tender, melting, and very juicy, with a sweet and luscious flavour. Flowers, large. Leaves, without glands.

A first-rate early peach, ripening in the beginning of August. It forces well. At Teddington, Mr. R. D. Blackmore says, it is not worth growing.

It was raised by Mr. Rivers from Early York, than which it is rather earlier, and was named in honour of Her Majesty Queen Victoria.

Early Vineyard. See *Grosse Mignonne*.

EARLY YORK.—Fruit, medium sized, roundish inclining to ovate, marked on one side with a shallow suture. Skin, very thin, delicate greenish white, dotted with red in the shade, but dark red next the sun. Flesh, greenish white, melting, very juicy, vinous, and richly flavoured. Flowers, large. Leaves, without glands.

One of the best early peaches. Ripe in the beginning and middle of August. An objection to the Early York is that the tree is so liable to mildew, like most of the glandless-leaved varieties. A preferable form of it is a seedling raised from it by Mr. Rivers, which has glands on the leaves. The tree of this does not suffer from mildew, and the fruit is exactly the same as that of Early York. See *Rivers's Early York*. Mr. Blackmore says it does not do well at Teddington.

Edgar's Late Melting. See *Chancellor*.

English Galande. See *Violette Hâtive*.

EXQUISITE.—Fruit, of immense size, being ten and a half inches in circumference, and weighing nine and a half ounces; roundish oval in shape, marked with a distinct suture, and terminated at the apex by a sharp nipple. Skin, yellow as that of an apricot, with a dark crimson mottled cheek on the side next the sun. Flesh, deep yellow, veined and stained with deep blood red at the stone, tender, melting, juicy, rich, and vinous. Flowers, small. Leaves, with round glands.

This is a noble peach, and one of delicious flavour; it was raised in Georgia, U.S.A., and introduced to this country by Mr. Rivers. It ripens in the middle of September.

FLAT CHINA (*China Peach; Java Peach*).—The shape of this peach is very remarkable. It is quite flat and deeply hollowed, both at the crown and the stalk, so that a section of it is somewhat like the figure ∞. It is about two inches and a half in diameter, and not more than three-quarters of an inch thick. Skin, pale yellow, mottled with red on the side next the sun. Flesh, pale yellow, red at the stone, and of good flavour. Flowers, large. Leaves, with kidney-shaped glands.

It first fruited in the garden of Mr. Braddick, of Thames Ditton, who sent it to the Horticultural Society in 1819. All the trees existing at the time in this country were killed by the severe frost of 1838, and it was again introduced by the Royal Horticultural Society in 1868 from the Continent.

Forster's Early. See *Grosse Mignonne.*

French Galande. See *Bellegarde.*

French Magdalen. See *Red Magdalen.*

French Mignonne. See *Grosse Mignonne.*

FROGMORE GOLDEN.—This is one of the yellow-fleshed, or apricot peaches, raised by Mr. Ingram, gardener to Her Majesty at Frogmore. The fruit is medium sized, of a deep apricot colour, and bright red next the sun. The flesh is tender, very juicy, separating from the stone, and with a rich vinous flavour.

This is remarkable for its earliness. It ripens against a wall in the end of July.

Galande. See *Bellegarde.*

GEORGE THE FOURTH.—Fruit, large, round, swollen on one side of the suture. Skin, yellowish white, dotted with red, and rich dark red next the sun, mottled with dark red where the two colours blend. Suture, deep at the summit. Stalk, set in a hollow depression. Flesh, pale yellow, rich, vinous, and juicy. Flowers, small. Leaves, with round glands.

Ripe early in September.

This is a very large and very excellent peach.

It was introduced from America several years ago, but is not now much in cultivation. It was raised in New York, the original tree having stood in the garden of Mr. Gill, in Broad Street.

GLADSTONE.—Fruit, very large, three inches and a quarter wide and two inches and three-quarters high; round and depressed, being quite oblate, having a very shallow suture and very depressed crown. Skin, pale like the Noblesse, with a slightly mottled cheek of thin red. Flesh, white, very tender, melting, and juicy, with a rich vinous flavour, and separating freely from the stone. Flowers, large. Leaves, without glands.

A late peach, ripening in the end of September; it was raised by Mr. Rivers.

GOLDEN EAGLE.—Fruit, very large, three inches and a quarter wide and three inches high; round, with a deep suture and depressed crown. Skin, deep orange, a thin red cheek on the side next the sun, and a greenish yellow tinge on the shaded side. Flesh, very tender and melting, mottled with gelatinous-like patches of rich flavour, and stained with red at the stone, from which it separates freely. Flowers small. Leaves, with kidney-shaped glands.

A yellow peach, superior to any of the yellow peaches I have ever met with; ripe in the end of September. It was raised by Mr. Rivers.

Golden Fleshed. See *Yellow Alberge*.

Golden Mignonne. See *Yellow Alberge*.

GOLDEN RATH-RIPE (*Golden Rare-ripe*).—Fruit, very large, three inches and a quarter wide and two inches and three-quarters high; roundish, depressed at the crown, and with a distinct suture, which is higher on one side than the other. Skin, bright yellow on the shaded side, but brownish red next the sun. Stalk, rather deeply inserted. Flesh, rich yellow colour, tender, melting, and very juicy, richly flavoured, stained with red at the stone, from which it separates freely. Flowers, small. Leaves, with round glands.

One of the best of the yellow peaches introduced from America by Mr. Rivers; it ripens in the beginning of September.

In the previous editions of this work I made Golden Rath-ripe synonymous with Yellow Admirable. I, along with my friend, the late Mr. Rivers, was led into this error through his having received from America some plants of Golden Rath-ripe, which proved to be Yellow Admirable.

GREGORY'S LATE.—Fruit, large, ovate, and pointed. Skin, pale green on the shaded side, and with a dark red cheek, like Royal George, on the side next the sun. Flesh, very melting, vinous, sugary, and highly flavoured. Flowers, small. Leaves, with round glands.

Ripe in the end of September or beginning of October.

It is an excellent late melting peach, somewhat later than Late Admirable. Does not colour or ripen well in ordinary seasons.

This was introduced by Mr. William Gregory, a nurseryman at Cirencester, about the year 1849.

Griffith's Mignonne. See *Royal George.*

Grimwood's Royal Charlotte. See *Royal Charlotte.*

Grimwood's Royal George. See *Grosse Mignonne.*

Grosse Jaune. See *Yellow Admirable.*

Grosse Malecoton. See *Pavie de Pompone.*

GROSSE MIGNONNE (*Avant; Early Purple Avant; Early Vineyard; Foster's Early; French Mignonne; Grimwood's Royal George; Johnson's Early Purple Avant; Neal's Early Purple; Padley's Early Purple; Ronalds's Galande; Royal Kensington; Royal Sovereign; Smooth-leaved Royal George; Superb Royal; Grosse Mignonne Veloutée; Grosse Mignonne Ordinaire; Hâtive de Ferrières; Mignonne Veloutée*). —Fruit, large, roundish, somewhat flattened, and furrowed with a deep suture at the top, which seems to divide it in two lobes. Skin, pale greenish yellow mottled with red, and deep brownish red next the sun, covered with fine soft down. Flesh, pale yellow, red under the skin on the side next the sun and at the stone, rich and delicate, vinous, and highly flavoured. Stone, small, very rough. Flowers, large. Leaves, with round glands.

Ripe in the end of August and beginning of September.

This is one of the very best mid-season peaches. The tree, however, is delicate, and very liable to mildew; but there are some seedlings from it which preserve all the characters of the fruit with a hardier constitution of the tree. Mr. R. D. Blackmore says that in his garden at Teddington it never takes mildew, and if he grew only one kind of peach this would be the one.

The numerous synonyms which this variety possesses are an evidence of the favour in which it has been held. Its origin is unknown, but it has been in cultivation for upwards of two centuries, being mentioned by Merlet and all subsequent authors. From the fact of its reproducing itself from seed, nurserymen, with good faith, have introduced it from time to time as a new variety. Grimwood, of the Kensington Nursery, sent it out in George the Third's reign as Grimwood's Royal George. The late Mr. Lee of Hammersmith did so under the two names of Early Vineyard and Smooth-leaved Royal George. Neal (or Neil), a nurseryman, sold two plants of it to Mr. Padley, the king's gardener at Hampton Court, for five guineas, under the name of Neal's Early Purple, and hence Padley's name also appears among the synonyms. Shailer, of Chelsea, who raised the White Moss Rose, also sent it out under the name of Superb Royal, and Ronalds, of Brentford, sold it as Ronalds's Galande. It was called Royal Kensington by Forsyth, the royal gardener, who, when he went to Kensington in 1784, found it as a new peach sent with some others from France to the Queen. Daniel Grimwood was a nurseryman at Kensington, and died there August 6th, 1796, and was succeeded by William Malcolm. The nursery was on the south side of the high road, exactly opposite Kensington Palace Gardens. It was fenced all round with an old holly hedge, which in 1840 had become very insecure.

Grosse Mignonne Hâtive. See *Early Grosse Mignonne.*

Grosse Mignonne Ordinaire. See *Grosse Mignonne.*

Grosse Mignonne Veloutée. See *Grosse Mignonne.*

Grosse Pêche Jaune Tardive. See *Yellow Admirable.*

Grosse Persèque Rouge. See *Pavie de Pompone.*

Grosse Violette. See *Violette Grosse.*

HALE'S EARLY.—A very early American peach of recent introduction. Fruit, of medium size, round, having a deep suture, one side of which is higher than the other, and depressed on the apex. Skin, suffused with crimson, which is covered with broad broken streaks of darker crimson, dark red towards the sun. Flesh, pale yellow, and scarcely at all coloured round the stone, from which it separates, tender, melting, and with a delicious flavour. Flowers, large. Leaves, with round glands.

This ripens early in August, before Early York, and is a very beautiful fruit when well coloured. Mr. R. D. Blackmore says, "This is a very fine fruit, and the best early yet in vogue."

Hardy Galande. See *Violette Hâtive.*

Hâtive de Ferrières. See *Grosse Mignonne.*

HEMSKERK.—Fruit, medium sized. Skin, yellowish green, spotted with scarlet, bright red mottled with darker red next the sun. Flesh, greenish yellow throughout, rich and delicious. Stone, small, and smoother than that of any other peach. A good bearer. Flowers, large. Leaves, without glands.

Ripens in the end of August.

Hermaphrodite. See *Yellow Admirable.*

Hoffmann's. See *Morrisania.*

HONEY (*De Montigny*).—This is a curious oval-shaped peach of medium size, tapering at the apex into a sharp long nipple or beak, and marked with a distinct suture. Skin, covered with a very fine down, perfectly white, and splashed with broken bands or streaks of crimson. Flesh, perfectly white, with just a faint trace of red round the stone, from which it separates freely; very tender, melting, and juicy. Juice, abundant, sweet and rich, almost like a syrup. Flowers, large. Leaves, with kidney-shaped glands.

A very rich and delicious peach, quite novel in character, both in appearance and in flavour.

This is a Chinese variety, and was raised from seed sent to the Jardin des Plantes at Paris, by M. de Montigny, consul of France at Shanghai. The name of Honey Peach, which has been given it in England, is expressive of the peculiar richness of its flavour.

INCOMPARABLE.—Very similar to the Catherine, but not so good. Flesh, clingstone. Flowers, small. Glands, kidney-shaped.

INCOMPARABLE EN BEAUTÉ.—Fruit, large, round, and depressed at both ends. Skin, pale yellowish green in the shade, but streaked with crimson and covered with deep brownish red next the sun. Flesh, white, dark red at the stone, melting and juicy, vinous, and with a somewhat musky flavour. A very showy fruit, but is not of first-rate quality. Flowers, small. Leaves, with round glands.

Ripe in the middle of September. Mr. Blackmore says that at Teddington it has no beauty at all.

Italian. See *Malta*.

Java Peach. See *Flat China*.

Johnson's Early Purple Avant. See *Grosse Mignonne*.

Judd's Melting. See *Late Admirable*.

Kew Early Purple. See *Royal Charlotte*.

LADY PALMERSTON.—Fruit, large and handsome. Skin, greenish yellow, marked with crimson. Flesh, pale yellow, separating from the stone; rich and melting. Flowers, small. Leaves, with kidney-shaped glands.

This is a remarkably fine late peach, and ripens in the end of September and beginning of October.

It was raised by Mr. Rivers from Pine-apple Nectarine.

LATE ADMIRABLE (*Judd's Melting; Motteux's Seedling*).—Fruit, very large, elongated, terminated with an acute swollen nipple. Skin, yellowish green, pale red and marbled, and striped with deep red next the sun. Suture, deep. Flesh, greenish white, with red veins at the stone; delicate, juicy, rich, and vinous. Flowers, small. Leaves, with round glands.

Ripe in the middle and end of September.

One of the best late peaches, but Mr. Blackmore says that at Teddington it is of "poor quality."

Late Chancellor. See *Chancellor*.

LARGE EARLY MIGNONNE.—Fruit, very large. Skin, pale straw-colour, with a beautiful rosy blush on the side exposed to the sun. Flesh, melting, and very juicy, with a very rich flavour. Flowers, large. Leaves, with round glands.

This fine handsome peach is a week earlier than Early Grosse Mignonne. It was raised by Mr. Rivers from Belle Bauce in 1865.

LEOPOLD THE FIRST.—Fruit, very large, round, pitted at the apex, and marked with a distinct suture on one side. Skin, pale yellow, tinged with red, and very slightly or not at all washed with red next the sun. Flesh, tender, very melting, vinous, and perfumed. Flowers, large. Leaves, with round glands.

Ripe in the middle of October.

Lockyer's Mignonne. See *Royal George.*

Lord Fauconberg's. See *Royal Charlotte.*

Lord Montague's. See *Noblesse.*

Lord Nelson's. See *Royal Charlotte.*

LORD PALMERSTON.—Fruit, large. Skin, of a rather pale colour, having only a little red on the side next the sun. Flesh, remarkably firm and richly flavoured, deeply stained with red at the stone, to which it is slightly adherent, but not so much so as to bring it into the class of clingstones. Flowers, large and handsome, like those of Pavie de Pompone. Leaves, with kidney-shaped glands, but occasionally they are round, and in some the glands are quite absent.

This is one of the largest late peaches, and is ripe in the end of September and beginning of October; but it is not highly flavoured. It is very uncertain in ripening, is not always good, and is surpassed by Princess of Wales. Mr. Blackmore says "it may be good in hot seasons, I have not yet found it so."

This was raised by Mr. Rivers from Princess of Wales, which was raised from Pavie de Pompone, and it retains in some measure the character of its grand-parent, in being very deeply stained with red at the stone, and having the flesh rather adherent.

Madeleine Blanche. See *White Magdalen.*

Madeleine de Courson. See *Red Magdalen.*

Madeleine Rouge. See *Red Magdalen.*

Madeleine Rouge à Petites Fleurs. See *Royal George.*

MAGDALA.—Fruit, medium sized, inclining to oval. Skin, nearly smooth, like that of a nectarine, creamy white, marbled and blotched with crimson; and when fully exposed to the sun, grown against a wall, it is very highly coloured. Flesh, greenish, tender and melting, separating freely from the stone, and with an unusually rich and exquisite flavour. Flowers, large, and very highly coloured. Leaves, with kidney-shaped glands.

This remarkably fine peach ripens in the beginning of September, in an orchard-house from the 4th to the 6th, but about a fortnight later against a wall.

It was raised by Mr. Rivers in 1865 from seed of Rivers's Orange Nectarine.

MALTA (*Belle de Paris; Italian; Malte de Normandie; Pêche de Malte*).—Fruit, large, roundish, flattened at the top. Skin, greenish yellow, blotched with dull purple next the sun. Suture, broad and shallow. Flesh, greenish, light red next the stone, rich, vinous, juicy, slightly musky, and deliciously flavoured. Bears carriage better than any other peach. Flowers, large. Leaves, without glands.

Ripe in August and September, and forces very well, but Mr. Blackmore says it is not good at Teddington.

MARQUIS OF DOWNSHIRE (*Royal Ascot*).—Fruit, medium sized, two inches and three-quarters wide and two inches and a half high; round, rather uneven in its outline, depressed at the crown, and with a deep suture, which is higher on one side than the other. Skin, greenish yellow where shaded, with a light red cheek, which is mottled with darker red where much exposed to the sun. Flesh, tender, juicy, melting, sweet, and highly flavoured, stained with red at the stone, from which it separates freely; stone, large. Flowers, large. Leaves, with round glands.

A very fine late peach, superior in quality to Barrington and Walburton Late Admirable. It was raised by Mr. John Standish, of Ascot.

Mellish's Favourite. See *Noblesse.*

Mignon à Bec. See *À Bec.*

MIGNONNE DUBARLE.—Fruit, medium sized, roundish, inclining to oval, terminating with a well-defined nipple at the apex, and marked with a distinct suture. Skin, highly coloured, being entirely covered with bright red on the side next the sun. Flesh, tender, melting, very juicy, and richly flavoured. Flowers, large. Leaves, with round glands.

This delicious peach is a very early form of Grosse Mignonne, and ripens about eight days earlier than Early Grosse Mignonne.

Mignonne Hâtive. See *Early Grosse Mignonne.*

Mignonne Petite. See *Small Mignonne.*

Mignonne Veloutée. See *Grosse Mignonne.*

Millet's Mignonne. See *Royal George.*

Monstrous Pavie of Pompone. See *Pavie de Pompone.*

Monstrueuse de Doué. See *Reine des Vergers.*

Montagne. See *Montauban.*

Montagne Blanche. See *White Magdalen.*

MONTAUBAN (*Double Montagne; Montagne*).—Fruit, medium sized, roundish, narrow at the top. Skin, pale greenish yellow, red, marbled with darker red next the sun. Suture, distinct. Flesh, white to the stone, rich, and juicy. A good bearer. Flowers, large. Leaves, without glands.

Ripe in the end of August.

De Montigny. See *Honey Peach.*

MORRISANIA (*Hoffmann's; Morrison's Pound*).—Fruit, very large, round. Skin, dull greenish white, and brownish red next the sun. Flesh, pale yellow, juicy, sugary, and richly flavoured. Flowers, small. Leaves, with round glands.

Ripe in the middle and end of September.

It is some years since this peach was introduced from America, but it has never found favour with our fruit-growers. It was first distributed by Governor Morris, of Morrisania, near New York.

Motteux's Seedling. See *Late Admirable.*

MOUNTAINEER.—Fruit, large, roundish, somewhat pointed at the apex. Skin, nearly smooth, pale yellow, dotted with red on the shaded side, but dark red next the sun. Flesh, pale yellowish green, rayed with red at the stone, melting, juicy, and richly flavoured. Flowers, large. Leaves, with round glands.

A coarse peach, hardly worth cultivating. Ripe early in September.

Narbonne. See *Boudin.*

NECTARINE PEACH.—Fruit, very large, nearly three inches in diameter, and two inches and three-quarters high; ovate, terminating at the apex in a pointed nipple. Suture, well marked, particularly near the nipple. Skin, nearly quite smooth, like a nectarine, yellow, with a bright mottled red cheek next the sun. Flesh, semi-transparent with a brilliant red next the stone, from which it separates freely, leaving only a few fibres attached; very richly flavoured, and with a fine refreshing briskness. Flowers, large. Leaves, with kidney-shaped glands, which are very small.

When grown in an orchard-house this is a very fine and handsome peach, which ripens just after Royal George, in the middle of September, but Mr. Blackmore finds it a bad grower at Teddington. It will carry almost any distance.

This was raised by Mr. Rivers from seed of a nectarine he imported from Holland, called Grand Noir.

Neil's Early Purple. See *Grosse Mignonne.*

New Royal Charlotte. See *Royal Charlotte.*

NIVETTE (*Dorsetshire; Veloutée Tardive*).—Fruit, round, elongated, depressed at the top. Skin, pale green, bright red with deep red spots next the sun, covered with a fine velvety down. Suture, shallow. Flesh, pale green, deep red at the stone, rich, and sugary. Flowers, small. Leaves, with round glands.

Ripe in the middle of September.

NOBLESSE (*Lord Montague's; Mellish's Favourite*).—Fruit, large, roundish oblong, terminating with a small nipple. Skin, pale yellowish green in the shade, delicate red, marbled and streaked with dull red and purple, next the sun. Flesh, white, tinged with yellow, slightly veined with red next the stone, juicy, sweet, and very luscious. Tree, hardy and healthy. Flowers, large. Leaves without glands.

Ripe in the end of August and beginning of September. The tree is subject to mildew.

It is very remarkable that a fruit bearing a French name should not be found in any French work, or mentioned in any French catalogue. It has been cultivated in this country for upwards of a century and a half, and as I have recently discovered that it is a Dutch peach, it is not improbable that it was introduced by

some of those eminent Dutch merchants who were among our greatest patrons of gardening in the time of Queen Anne and George the First.

Noire de Montreuil. See *Bellegarde*.

Noisette. See *Chancellor*.

Newington. See *Old Newington*.

OLD NEWINGTON (*Newington*).—Fruit, large, roundish, marked with a shallow suture. Skin, pale yellow in the shade, and fine red, marked with still darker red, on the side next the sun. Flesh, yellowish white, deep red at the stone, to which it adheres; of a juicy, rich, and very vinous flavour. Flowers, large, Leaves, without glands.

Ripe in the middle of September.

D'Orange. See *Yellow Admirable*.

OSPREY.—Fruit, very large, three inches and a half wide and two inches and three-quarters high; oblate, depressed at the crown, from which issues a distinct suture towards the base. Skin, quite pale, assuming a creamy tinge next the sun with a slight stain of crimson. Flesh, very tender and melting, having a semi-transparent gelatinous appearance with a deep crimson stain next the stone, to which it slightly adheres, and with a very rich, sweet, and sprightly flavour. Flowers, small. Leaves, with round glands.

This very handsome and excellent peach is ripe in an orchard-house in the middle of September.

Raised by Mr. Rivers from Pitmaston Orange Nectarine at the same time as Prince of Wales, about the year 1860.

Padley's Early Purple. See *Grosse Mignonne*.

Pavie Admirable. See *Boudin*.

PAVIE BONNEUIL.—Fruit, medium sized, roundish, with a nipple at the apex, marked on one side with a wide and rather deep suture. Skin, covered with fine down, greenish white, slightly coloured next the sun, and adhering closely to the flesh. Flesh, firm, white, sweet, and juicy, but not highly flavoured, and adhering closely to the stone. Flowers, large. Leaves, without glands.

This is a very late clingstone peach, which does not ripen against a wall in the open air till the second week in November, and after being gathered keeps long in the fruit-room. For orchard-house culture it may be well adapted on account of its lateness.

Pavie Camu. See *Pavie de Pompone*.

Pavie Monstrueuse. See *Pavie de Pompone*.

PAVIE DE POMPONE (*Gros Malecoton; Gros Persèque Rouge; Monstrous Pavie of Pompone; Pavie Camu; Pavie Monstrueux; Pavie Rouge de Pompone; Pavie Rouge*).—Fruit, immensely large and round,

terminated by an obtuse nipple, and marked on one side with a shallow suture. Skin, pale yellowish white, slightly tinged with green on the shaded side, and of a beautiful deep red next the sun. Flesh, yellowish white, deep red at the stone, to which it adheres; in warm seasons it is of a vinous, sugary, and musky flavour, but otherwise it is insipid. In this climate it rarely, if ever, attains perfection. Flowers, large. Leaves, with kidney-shaped glands.

Ripe in the middle and end of October.

Pavie Rouge. See *Pavie de Pompone.*

Pavie Rouge de Pompone. See *Pavie de Pompone.*

Pêche d'Abricot. See *Yellow Admirable.*

Pêche de Malte. See *Malta.*

Pêche Jaune. See *Yellow Alberge.*

Petite Mignonne. See *Small Mignonne.*

Petite Rosanne. See *Rosanna.*

Pound. See *Morrisania.*

Pourpree Hâtive. See *Early Purple.*

Pourprée Hâtive à Grandes Fleurs. See *Early Purple.*

Pourprée à Bec. See *À Bec.*

Pourprée Hâtive Vineuse. See *Belle Bauce.*

Pourprée Vineuse. See *Belle Bauce.*

Précoce de Savoie. See *Early Savoy.*

PREMIER.—Fruit, above medium size, roundish, terminated at the apex with a small sharp nipple, and marked on the side with a shallow suture. Skin, very much coloured with dark crimson, which extends even to the shaded side. Flesh, very tender and juicy, with a rich and luscious flavour, separating freely from the stone.

A delicious peach, raised in the royal gardens, Frogmore, near Windsor.

PRINCE EUGÈNE.—Fruit, medium sized, roundish. Skin, pale yellowish white, and when ripe of a pale waxen colour, faintly tinged with red next the sun. Flesh, melting, and somewhat deficient in flavour. Flowers, large. Leaves, with kidney-shaped glands.

Ripe in the end of August.

PRINCESSE MARIE.—Fruit, medium sized, roundish. Skin, yellowish white, dotted with pale red on the shaded side, and dark red on the side next the sun. Flesh, yellowish white, rayed with red at the stone; melting, juicy, rich, and vinous. Flowers, large. Leaves, without glands.

Ripens in the middle of September.

PRINCE OF WALES.—Fruit, very large, roundish, and rather flattened, being wider than high. Skin, covered with a thick down like Barrington, green on the shaded side, and dark red on the side next the sun. Flesh, greenish white, very tender, melting and juicy, rather deeply stained with red next the stone, from which it separates freely; rich, sugary, and vinous. Flowers, small. Leaves, with kidney-shaped glands.

A very excellent late peach; ripe in the middle of September.

This was raised by Mr. Rivers from the seed of Pitmaston Orange Nectarine.

PRINCESS OF WALES.—Fruit, very large, three inches and a quarter wide and three inches high; round, rather depressed at the crown, and terminated by a very prominent nipple. Skin, greenish at first, but cream-coloured when fully ripe, very slightly shaded with blush, but generally colourless. Flesh, white with a yellow tinge, melting, juicy, briskly and very richly flavoured; deep red at the stone, from which it separates. Flowers, large. Leaves, with round glands.

A fine and handsome fruit, raised by Mr. Rivers from seed of Pavie de Pompone. This is one of the largest and finest flavoured peaches in cultivation; it ripens in the middle and end of September.

Mr. Blackmore finds it a grand peach in warm seasons. Useless in cold ones.

PUCELLE DE MALINES.—Fruit, pretty large, round, and depressed, having a well-marked suture. Skin, very downy, clear yellow in the shade, but highly coloured with red next the sun, and marked with brown spots. Flesh, yellowish white, stained with red round the stone, melting, juicy, sugary, with a delicious perfume, and separating from the stone. Flowers, large. Leaves, without glands.

Ripens in the end of August and beginning of September.

This belongs to the Noblesse race, but it is not so good as that variety.

Purple Alberge. See *Yellow Alberge*.

RAYMAEKERS.—Fruit, large, roundish, somewhat depressed, the apex terminating in a small nipple, which is surmounted by the stigmatic point. Suture, deep at the top but gradually diminishing towards the base of the fruit. Skin, downy, yellow, deep crimson on the side next the sun, but quite yellow on the shaded side. Flesh, white, melting, and vinous, separating freely from the stone, round which it is deeply stained with red. Flowers, large. Leaves, without glands.

A very excellent peach, ripening in the middle of September. It was raised in Belgium, where it is grown to a considerable extent.

Red Alberge. See *Yellow Alberge*.

Red Avant. See *Red Nutmeg.*

RED MAGDALEN (*French Magdalen; Madeleine de Courson; Madeleine Rouge*).—Fruit, rather below medium size, round, and flattened at the stalk. Skin, pale yellowish white in the shade, fine bright red next the sun. Suture, deep, extending on one side. Flesh, white, veined with red at the stone, firm, rich, sugary, and vinous. Flowers, large. Leaves, without glands.

Ripens in the end of August and beginning of September.

RED NUTMEG.—(*Avant Pêche de Troyes; Avant Rouge; Brown Nutmeg; Red Avant*).—Fruit, small, roundish, terminated by a small round nipple. Skin, pale yellow, bright red, marbled with dark vermilion next the sun. Suture, distinct. Flesh, pale yellow, reddish under the skin on the side next the sun and at the stone, sweet and musky. Flowers, large. Leaves, with kidney-shaped glands.

Ripens in July and August.

Valuable only for earliness.

REINE DES VERGERS (*Monstrueuse de Doué*).—Fruit, very large, upwards of three inches in diameter; round, and inclining to oval in its shape, marked with a suture that extends nearly over its entire circumference. Skin, pale green, thickly covered all over with red dots, which in some parts are so dense as to form red mottles, and next the sun it is entirely red. Flesh, greenish, very deep red next the stone, from which it freely separates; rather firm and solid, very juicy, and with a rich, sprightly, and vinous flavour. Flowers, small. Leaves, with kidney-shaped glands.

A valuable market peach from its large size and firm flesh. It ripens in the middle of September. The tree is very hardy, and is an abundant bearer, but Mr. Blackmore says it never ripens at Teddington.

RIVERS'S EARLY YORK.—This is in every respect similar to the Early York, from which it was raised by Mr. Rivers, and only differs from it by having round glands on the leaves. The fruit is medium sized, and the skin is marbled with red. Flowers, large. Leaves, with round glands.

It is one of the best peaches for forcing, as it always sets well and produces a good crop. The tree does not suffer from mildew as the old Early York does, and this is altogether a very superior variety of it.

Mr. Blackmore considers it a very good and pretty peach, but rather small.

Ronalds's Brentford Mignonne. See *Bellegarde.*

Rolands's Galande. See *Grosse Mignonne.*

ROSANNA (*Petite Rosanne; St. Laurent Jaune*).—Fruit, medium sized, roundish. Skin, yellow, deep purplish next the sun. Flesh, deep yellow at the circumference, and deep red at the stone; firm, rich, sugary, and vinous. Flowers, small. Leaves, with kidney-shaped glands.

Ripens in the middle of September. Tree bears well as a standard, and is very productive.

This is very different from Yellow Alberge, which is sometimes called Rosanna.

Royale. See *Boudin.*

Royal Ascot. See *Marquis of Downshire.*

ROYAL CHARLOTTE (*Grimwood's Royal Charlotte; Kew Early Purple; Lord Fauconberg's; Lord Nelson's; New Royal Charlotte*).—Fruit, rather large, roundish ovate. Skin, pale white, deep red next the sun. Suture, moderately distinct. Flesh, whitish, pale red next the stone, juicy, rich, and vinous. Flowers, small. Leaves, without glands.

Ripens in the beginning of September.

ROYAL GEORGE (*Double Swalsh; Dubbele Zwolsche; Griffith's Mignonne; Lockyer's Mignonne; Madeleine Rouge à Petites Fleurs; Millet's Mignonne; Superb*).—Fruit, large, round, and depressed. Skin, very pale, speckled with red in the shade, marbled with deeper colour next the sun. Suture, deep, and broad at the top, extending round almost the whole circumference of the fruit. Flesh, pale yellowish white, very red at the stone, very juicy, rich, and highly flavoured. Flowers, small. Leaves, without glands.

Ripens in the end of August and beginning of September.

Mr. Blackmore says "it is worthless at Teddington. The fruit, as soon as set, is whitewashed with mildew."

The first mention we have of the Royal George is by Switzer, who says it was raised by his "ingenious and laborious friend, Mr. Oram, of Brompton Lane." He describes it as "flattish and pretty large, with a dark red coat on the sunny side, the flower is one of the large whitish kind." "Earlier than the Anne, of great esteem, and inferior to none that comes after it." At the time Switzer wrote this account of it (1724), George the First was on the throne, and, no doubt, the peach was named in honour of him. This must therefore have been the original Royal George. But that which is now cultivated under this name is a very different variety with small flowers, which seems to have superseded the original one. This is not surprising, when we find from Switzer's account that "such is its aversion to unite with stocks in general, and so sad a destruction does it make in the nursery stocks, that I find all nurserymen are weary of it."

There is every probability that the high reputation the Royal George of Oram attained, and the difficulty of its propagation, induced other cultivators to substitute a variety which could be more easily multiplied, and this they found in Millet's Mignonne, which was also new at the same time, and was introduced by Millet, a nurseryman at North End, Fulham, and it has continued to represent the Royal George ever since. So late as the beginning of the present century Forsyth describes the flowers of Royal George as large.

I have no doubt that the original Royal George of Oram was a seedling from

Grosse Mignonne, and little different from that variety; and it is not improbable that it may have been what Grimwood afterwards grew as Grimwood's Royal George, which is a form of Grosse Mignonne. This being so, the difficulty of propagation is easily explained, for the Grosse Mignonne and Grimwood's Royal George require to be budded on the Pear Plum or Damas Noir stocks.

John Millet, whose name is associated with this peach, was one of the earliest who practised forcing gardening. Bradley, writing early in the eighteenth century, says, "I have seen in his garden ripe cherries in February, and apricots, roses, and jonquils about three months before their natural seasons . . . . and this he does with the assistance of horse-dung, judging it to yield a more gentle sweating heat than fire."

Royal Kensington. See *Grosse Mignonne.*

Royal Sovereign. See *Grosse Mignonne.*

St. Laurent Jaune. See *Rosanna.*

SALWEY.—Fruit, medium sized, round. Skin, of a deep rich yellow colour. Flesh, deep orange colour, very melting, juicy, and vinous. Flowers, small. Leaves, with kidney-shaped glands.

Ripe in the end of October and beginning of November.

This is one of the yellow peaches, the skin and flesh of which are like those of an apricot, but it has not maintained the high character it possessed when it was first introduced.

It was raised by Colonel Salwey from a peach stone brought from Italy, and was introduced by Mr. Charles Turner, of Slough.

Sandalie. See *Yellow Admirable.*

Scandalian. See *Yellow Admirable.*

SEA EAGLE.—Fruit, very large, three inches and a half wide and three inches high; round and even in its outline, and marked with a slight suture. Skin, pale lemon yellow, and with a deep red cheek on the side next the sun; that on the shaded side being paler. Flesh, white, with a pale yellow tinge and a deep stain of red next the stone, which extends nearly through the whole; vinous and richly flavoured. Flowers, large. Leaves, with round glands.

A very handsome late peach, ripening in the end of September and beginning of October in the open air, and one of the best for outdoor cultivation.

It was raised by Mr. Rivers, of Sawbridgeworth, from Early Silver Peach.

Seedling Noblesse. See *Alexandra.*

SHANGHAI (*Chang-hai*).—Fruit, very large, roundish. Skin, pale yellowish green on the shaded side, and light red next the sun. Flesh, pale yellow, very deep red at the stone, to which some of the strings adhere; melting, juicy, and richly flavoured. Flowers, large. Leaves, with kidney-shaped glands.

Ripens in the middle of September. The tree is an excellent bearer,

and requires a very warm situation to ripen the fruit properly. It was introduced from China by Mr. Fortune.

SIEULLE.—Fruit, large and handsome, roundish, inclining to oval, and not unlike Barrington in shape. Skin, covered with coarse down, greenish and dark red on the side next the sun. Flesh, yellowish white, tender, juicy, and richly flavoured, deeply stained next the stone, from which it separates freely. Flowers, small. Leaves, with kidney-shaped glands.

An excellent peach. Ripe in the end of September.

SMALL MIGNONNE (*Petite Mignonne*).—Fruit, small, roundish, flattened at the base, marked on one side with a deep suture. Skin, yellowish white in the shade, and bright red next the sun. Flesh, white, pale red next the stone, melting, very juicy, rich, and excellent. Stone, small and oblong. Flowers, small. Leaves, with kidney-shaped glands.

Ripens early in August, after the Red Nutmeg, and is one of the best early peaches. The tree is well adapted for pot culture.

Smith's Early Newington. See *Early Newington.*

Smooth-leaved Royal George. See *Grosse Mignonne.*

SPRINGROVE.—Fruit, medium sized. Skin, pale green in the shade, bright red next the sun. Excellent, very much resembles Acton Scot. Flowers, large. Leaves, with round glands.

Ripens in the end of August and beginning of September.

Steward's Late Galande. See *Chancellor.*

STUMP THE WORLD.—Fruit, large, nine and a quarter inches in circumference, roundish, inclining to roundish oval, flattened, and rather pitted at the apex; the suture shallow, and passing a little beyond the apex. Skin, pale yellowish white, finely dotted with red, and with a good deal of colour next the sun. Flesh, white, very melting and juicy, rich, and deliciously flavoured. Flowers, small. Leaves, with round glands.

An American variety, which has not attained the excellence in this country which it is reputed to have in the United States. Mr. R. D. Blackmore says it is "utterly useless."

SULHAMSTEAD.—Fruit, roundish, depressed. Skin, pale yellowish green, with fine red next the sun. Flesh, very excellent. This very much resembles the Noblesse. Flowers, large. Leaves, without glands.

Ripens in the end of August and beginning of September. At Teddington Mr. Blackmore found it not worth cultivating.

Superb. See *Royal George.*

Superb Royal. See *Grosse Mignonne.*

SUSQUEHANAH.—Fruit, very large, nearly round. Skin, rich yellow, with a beautiful red cheek extending nearly over the whole surface. Flesh, yellow, sweet, juicy, with a rich vinous flavour.

A large, handsome peach; ripe in the middle of September. The Rev. William Kingsley, of South Kilvington, near Thirsk, has grown this in great perfection. He informed me "one weighed well over the pound, and was twelve inches and three-quarters in girth. I gave it away, and it was not eaten for nearly a week, and was then said to be excellent."

TETON DE VÉNUS.—Fruit, elongated, larger than the Boudin, but much paler, having but little colour next the sun, and pale yellowish white in the shade, surmounted by a large turgid nipple. Flesh, white, red at the stone, delicate, sugary, and very rich. Flowers, small. Leaves, with round glands.

Ripens in the end of September.

This is quite distinct from Late Admirable, with which it is sometimes made synonymous.

THAMES BANK.—Fruit, about the size of Late Admirable, and rather more oblong in shape. Skin, deep orange yellow, marked on the side next the sun with several broken streaks of crimson. Flesh, tender, melting, and juicy, and, for a yellow-fleshed peach, highly flavoured.

This is a good late yellow-fleshed peach, and is highly ornamental in the dessert. It was raised by Mr. Rust, gardener to L. Sulivan, Esq., Broom House, Fulham.

VANGUARD.—The only apparent distinction between this and the Noblesse is in the habit of the trees, which in Vanguard is more robust and hardy than in the Noblesse; and the maiden plants rise with a prominent leader, while the Noblesse makes a round-headed bush. Flowers, large. Leaves, without glands.

VAN ZANDT'S SUPERB.—Fruit, above medium size, oval. Skin, pale waxen yellow, almost smooth, and delicately mottled with red on the side next the sun. Flesh, separating freely from the stone, tender and melting, richly flavoured. Flowers, small. Leaves, with round glands.

An excellent American peach. Ripe in the middle and end of August.

Veloutée Tardive. See *Nivette.*

Vineuse de Fromentin. See *Belle Bauce.*

Vineuse Hâtive. See *Belle Bauce.*

VIOLETTE HÂTIVE (*English Galande; Hardy Galande*).—This is evidently a variety of Bellegarde or French Galande, but is not so

large in the fruit, and of a paler colour, although it also is of dark red colour next the sun. Flowers, small. Leaves, with round glands.

This variety may readily be distinguished by nurserymen, as it grows freely on the Mussel, while the Bellegarde requires the Pear-Plum or Brompton stock.

A large and very excellent peach, ripening in the middle of September.

WALBURTON ADMIRABLE.—Fruit, large and round. Skin, pale yellowish green on the shaded side, and crimson, mottled with a darker colour, next the sun. Flesh, yellowish white, melting, juicy, rich, and highly flavoured. Flowers, small. Leaves, with round glands.

This is one of the best late peaches, and ripens in the end of September and beginning of October. The tree is very hardy and a good bearer. At Teddington Mr. Blackmore finds it "a very bad bearer, but a grand peach in warm seasons."

This was raised by Mr. Morton, gardener to R. Prime, Esq., at Walburton House, near Chichester, in Sussex.

WASHINGTON RATH-RIPE.—Fruit, above medium size, round, and marked with a delicate suture. Skin, greenish yellow, or rather yellowish green, for the green predominates, and very considerably mottled all over with deep red. Flesh, firm, yellow, with sometimes a greenish tinge, and with a slight trace of red next the stone, from which it separates freely; very tender and juicy, with a rich vinous flavour. Flowers, small. Leaves, with round glands.

This is an excellent peach, deserving of general cultivation. It ripens about the middle of August. From the firmness of the flesh it bears carriage well.

WATERLOO.—Fruit, above medium size, two inches and three-quarters wide and two and a half high; roundish, depressed at the apex, in the centre of which is a small nipple marked with a rather deep suture. Skin, with a bright red cheek, which is mottled with darker red on the side next the sun, but with a pale greenish tinge where shaded. Flesh, pale throughout, with a greenish tinge, adhering slightly to the stone, melting, juicy, and richly flavoured. Flowers, large. Leaves, with kidney-shaped glands.

A very fine American peach, raised at Waterloo, N.Y., and introduced to this country by Mr. Rivers; it is very early, and ripens at the same time as Alexander.

White Avant. See *White Nutmeg*.

WHITE MAGDALENE (*Madeleine Blanche; Madeleine Blanche de Loisel; Montagne Blanche*).—Fruit, medium sized, roundish, flattened at the base, and divided by a deep suture, which extends from the base to the apex, and terminates in a very slight nipple, which is sometimes

wanting. Skin, easily detached from the flesh, yellowish white in the shade, and delicately marked with red next the sun. Flesh, white, with some yellowish veins running through it, which are tinged with red next the stone, from which it separates; juicy, melting, rich, sugary, and slightly vinous. Flowers, large. Leaves, without glands.

Ripe in the middle of August.

YELLOW ADMIRABLE (*Abricotée; Admirable Jaune; De Burai; Grosse Jaune; Grosse Pêche Jaune Tardive; D'Orange; Pêche d'Abricot; Scandalie; Sandalie; Hermaphrodite; Scandalian*).—Fruit, very large, roundish, narrowing towards the crown, where it is somewhat flattened, and from which issues a shallow suture, which diminishes towards the base. Skin, fine yellow in the shade, and washed with light red on the side next the sun. Flesh, firm, deep yellow, tinged with red under the skin, and at the stone, from which it separates; and of a rich sugary flavour, resembling both in colour and taste that of an apricot. Flowers, large. Leaves, with kidney-shaped glands.

Ripe in the middle and end of October.

YELLOW ALBERGE (*Alberge Jaune; Gold Fleshed; Gold Mignonne; Pêche Jaune; Purple Alberge*).—Fruit, medium sized, round, divided by a deep suture, which extends from the base to the apex, where it terminates in a considerable depression. Skin, adhering to the flesh, covered with fine down, of a deep rich golden yellow on a portion of the shaded side, and deep red on the other, which extends almost over the whole surface of the fruit. Flesh, deep yellow, but rich vermilion at the stone, from which it separates, and of a rich vinous flavour. Flowers, small. Leaves, with round glands.

Ripe in the beginning of September.

This in favourable situations succeeds well as a standard, and is frequently grown in nurseries under the name of Rosanna, but erroneously.

LIST OF SELECT PEACHES,

ARRANGED IN THE ORDER OF RIPENING.

*Those marked thus * are suitable for small collections.*

*Alexander
Hale's Early
Early Louise
*Early Rivers
Early Grosse Mignonne
Dagmar
*Doctor Hogg
Early Victoria
Rivers's Early York
Early Albert
Early Silver
*Grosse Mignonne
Royal George
Nectarine Peach
Alexandra
*Noblesse
*Bellegarde
Magdala
Barrington
*Osprey
Walburton Admirable
Gregory's Late
Princess of Wales
*Albatross

PEARS.

CLASSIFICATION OF PEARS.

I have for some time been working on a Classification of Pears, but from want of an opportunity of meeting with any great number of specimens, in consequence of the bad seasons we have recently had in England, I have been unable to make much progress in arranging the numerous varieties described in this work in their proper places. I have thought it advisable, however, to publish an outline of my system, in the hope that others may be able to apply its principles as opportunities offer for classifying such fruits as may come under their notice.

The system is based upon the proportions of the two diameters of the fruit as exhibited when a section is made longitudinally through the eye, the core, and the stalk, thus—

A.—The length from the base of the stalk to the base of the cells greater than from the base of the cells to the base of the eye.

§ 1. Length from the base of the stalk to the base of the eye greater than the lateral diameter.

Examples.

Beurré Capiaumont	Glou Morçeau
Beurré Clairgeau	Vicar of Winkfield

§ 2. Length from the base of the stalk to the base of the eye less than the lateral diameter.

Examples.

Beurré d'Aremberg	Zephirin Louis
Henriette	Henry IV.

§ 3. Length from the base of the stalk to the base of the eye equal to the lateral diameter.

Examples.

Aglaë Grégoire	Lewis
Alexandre Bivort	

B.—Length from the base of the stalk to the base of the cells less than from the base of the cells to the base of the eye.

§ 1. Length from the base of the stalk to the base of the eye greater than the lateral diameter.

Examples.

Bellissime d'Hiver	Besi de Caissoy
Sieulle	Bonne de Soulers

§ 2. Length from the base of the stalk to the base of the eye less than the lateral diameter.

Examples.

Bergamotte Esperen	Easter Beurré
Duchesse d'Angoulême	Crasanne

§ 3. Length from the base of the stalk to the base of the eye equal to the lateral diameter.

Examples.

Beurré d'Anjou	Green Chisel

C.—Length from the base of the stalk to the base of the cells equal to that from the base of the cells to the base of the eye.

§ 1. Length from the base of the stalk to the base of the eye greater than the lateral diameter.

Examples.

Prince Imperial	Sylvange
Verulam	Michel l'Archange

§ 2. Length from the base of the stalk to the base of the eye less than the lateral diameter.

Examples.

Beurré Esperen	Doyenné Goubault
Doyenné du Comice	Monarch

§ 3. Length from the base of the stalk to the base of the eye equal to the lateral diameter.

Examples.

Belle de Bruxelles	Urbaniste
Huyshe's Victoria	Onondaga

It sometimes happens in this as in all classifications that the same fruits vary in structure in such a way as to make them referable to different sections. Thus Beurré Diel has sometimes the characteristics which include it in either Class B, § 2, or Class C, § 1; and Joséphine de Malines is found in Class B, § 2, and also in Class C, § 2, but these occur so seldom that they do not materially interfere with the usefulness of the arrangement.

ABBÉ EDOUARD (*Edouard's Schmalzbirne*).—Fruit, small, or below the medium size, two inches and a quarter broad, and two and a half high; roundish and inclining to turbinate. Skin, bright green at first, but as it ripens becoming a clear yellow, and of a deep golden yellow on the side next the sun, and strewed with brown dots. Eye, small and closed, set in a shallow depression. Stalk, thin and woody, an inch long, and obliquely inserted on the apex of the fruit, with a fleshy swelling at its base. Flesh, white, half buttery, melting and very juicy, sweet, and with a finely perfumed flavour.

A good pear, but not possessing any particular merit to recommend it as an addition to existing varieties. It ripens in November, and is very soon gone.

The tree is of an upright habit of growth, and forms a good pyramid. It succeeds well on the quince, and is an excellent bearer.

This is a seedling No. 2015 of Van Mons, and first bore fruit in 1848.

Abbé Mengein. See *Uvedale's St. Germain.*

ABBOTT.—Fruit, medium sized; obovate, inclining to pyriform, widest at the centre, and tapering to either extremity. Skin, bright green at first, but changing as it ripens to yellowish; it is strewed all over with grey and crimson dots, has a blush of crimson on the side next the sun, and is marked here and there with traces of russet and with a patch round the stalk. Eye, open, with erect stout segments, and placed in a wide and shallow basin. Stalk, rather obliquely inserted by the side of a fleshy lip, slightly depressed. Flesh, white, buttery, melting and juicy, but slightly gritty, with a sweet and agreeably perfumed flavour.

A second-rate American pear, which ripens in the end of September and beginning of October, and which is unworthy of cultivation.

Abondance. See *Ah! Mon Dieu.*

ACHALZIG.—Fruit, large, three inches long, and two inches and three-quarters broad; abruptly pyramidal. Skin, green at first, but becoming of a lemon yellow colour as it attains maturity, and strewed with white and grey dots, and is rather rough to the feel from being covered with small cracks. Eye, open, set in a wide shallow basin. Stalk, two inches long, somewhat obliquely inserted, with a swelling on one side of it. Flesh, yellowish white, slightly gritty, melting, sweet, and richly flavoured.

This ripens in October, and continues in use for a month afterwards.

It is a Crimean variety sent into Europe by Mr. Hartwiss, the superintendent of the royal garden at Nikita.

ACHAN (*Black Achan; Red Auchan; Winter Achan; Black Bess of Castle Menzies*).—Fruit, below medium size; turbinate, but frequently also of an obovate shape when grown to a large size, flattened at the apex. Skin, greenish yellow on the shaded side, and strewed with grey russet patches and dots. On the side next the sun it is of a dull brown ferruginous red, covered with large grey russety dots or freckles. Eye, large and open, with broad dry reflexed segments, and slightly depressed. Stalk, an inch long, obliquely inserted under a large prominent lip, and surrounded with thin russet. Flesh, tender, buttery, juicy, sugary, with a rich and aromatic flavour.

A Scotch dessert pear of first-rate quality; ripe in November and December. The tree is a very abundant and regular bearer, particularly when it has acquired age.

The description here given is as the fruit is grown in Scotland, where it is justly reckoned one of the finest, if not the finest, winter pear; but, singularly enough, when grown in the southern counties of England, it loses entirely its good properties. It is evidently one of those fruits that require to be grown and ripened gradually, for in the south, where it acquires much greater dimensions than it does in the north, the flesh is pasty and insipid, and the fruit does not last beyond the middle part of October. I have seen this variety grown in some

of the cold and exposed parts of England in great perfection, as from Delamere Forest in Cheshire, and some parts of Yorkshire.

Now that so many new varieties of pears have been introduced of late years, our northern gardeners are not so confined to the Achan as their ancestors were, and it has now to encounter many a formidable rival. But the time was when this variety was with them the very ideal of a winter pear, to which nothing could even approach. Some years ago, before the railways were in existence, a Scotch gardener of the old school set out from a northern port by sailing-smack on a visit to London. Being a man in easy circumstances, a little adventurous, and of an inquiring mind, he wanted to extend his knowledge and see how gardening was managed in the south. This good man was one of the old school even in those days, and had formed his own notions of things. His attire consisted of the time-honoured blue coat, with large yellow buttons, yellow waistcoat, and his nether garments and leggings were drab. He carried a stout umbrella, which, like himself, was inclined to corpulency. Among the places he visited was the Chiswick Garden of the Horticultural Society, and, being in the autumn, he was introduced to the fruit-room. His attendant showed him all the new pears, which at that time had not long fruited in this country. He tasted first one and then another, but none of them in his estimation could approach the Achan. He was assured that they were infinitely superior to that variety, and that in the south it was not of any account. Still he insisted there was no pear like the Achan. Beurré Diel, Beurré Bosc, and even Marie Louise, were all tried in succession, but the invariable reply was, "There 's nane o' them like the Achan." At last a fine showy fruit of bright yellow colour and a glowing red cheek was presented. "What ca' ye that?" said our friend. "That 's the Achan," said the attendant. This *argumentum ad hominem* seemed too much for him, as he stared at his informant in blank astonishment; but he was not to be driven from his position, and, with an indignant assurance, he replied, "Na, na, that canna be *oor* Achan."

I have never been able to trace the origin of the name of this pear, but I have no doubt but that it was introduced into Scotland from Norway at a very early period. When it is considered how close the relations were that existed between Scotland and Scandinavia, there is every reason to believe that this is its origin. I am strengthened in this belief from having seen it at the International Fruit Show of 1862, in a collection from Norway, under the name of Bouchrefin.

The variety that is grown in some parts of Scotland under the name of Grey Achan is the Chaumontel.

Ach Mein Gott. See *Ah! Mon Dieu.*

ACIDALINE.—Fruit, above medium size, three inches and a half high and two inches wide; obovate. Skin, shining, bright green at first, but changing to yellowish green as it ripens; on the side next the sun it is somewhat mottled with red, and the whole surface is strewed with reddish brown dots. Eye, small, with short segments, set in a round shallow basin. Stalk, thin. Flesh, yellowish white, half buttery and half melting, gritty at the core, very juicy, and with a brisk sub-acid flavour.

An October pear, with nothing but its acidity to characterise it.

This is a seedling of Van Mons, and was sent to the Horticultural Society of Paris in 1833, under the number of 1253, and, being so very acid, was called Acidaline. In his catalogue under this number Van Mons says, "Forme de Beurré d'Hiver, excellente; très à propager."

ADAM (*Beurré Adam*).—Fruit, below medium size, two inches and a quarter wide, and about two inches and three-quarters long; Doyenné-

shaped, even and regularly formed. Skin, smooth, of a greenish yellow, and mottled all over with very pale grey russet, which here and there runs into patches. Eye, small, with star-like segments, and set level with the surface. Stalk, three-quarters of an inch long, stout, and woody, inserted in a narrow cavity. Flesh, yellowish, melting, slightly gritty, sweet, but not richly flavoured, and with slight Muscat aroma.

A dessert pear of scarcely second-rate quality; ripe in the end of October, when it becomes rotten at the core if not carefully watched.

ADAMS.—Fruit, large and pyriform. Skin, smooth, deep yellow, shaded with red on the side exposed to the sun, and covered with russet dots. Eye, small and closed, not at all depressed, but placed even with the surface. Stalk, short and stout, fleshy at the base, and obliquely inserted on the apex of the fruit without any depression. Flesh, white, fine-grained, melting, and juicy, with a brisk, sweet, and agreeable flavour, and nicely perfumed.

An American pear, in use during September and October. It is esteemed in America as a fruit of first-rate quality, but in this country it possesses no great merit.

Adam's Flesh. See *Chair à Dames.*

ADÉLAÏDE DE RÈVES.—Fruit, about medium size, three inches long, and rather more than two inches and a half wide; short pyriform, inclining to turbinate, even and regular in its outline. Skin, smooth, of a bright green colour at first, but becoming lemon yellow as it attains maturity, strewed with dots and patches of brown russet, particularly at the two extremities, and sometimes with a faint tinge of pale crimson on the side next the sun. Eye, uneven, sometimes wanting, with stiff segments, and set in a rather deep cavity. Stalk, an inch and a half long, slender, curved, and woody, inserted without depression on the apex of the fruit, and with a fleshy excrescence at its base. Flesh, white, tender, melting, very juicy, sugary, and with a richly-flavoured and vinous juice.

An excellent pear, ripe in the end of October. Though an excellent autumn pear it is not superior to many other well-known sorts that ripen at the same season.

It is a posthumous seedling of Van Mons, and was named M. Bivort in honour of Madame Adélaïde de Rèves.

Adèle de St. Ceras. See *Adèle de St. Denis.*

ADÈLE DE ST. DENIS (*Adèle; Adèle de St. Ceras*).—Fruit, medium sized; obtuse pyriform, more swollen on one side of the axis than the other. Skin, greenish yellow, dotted and mottled with cinnamon-coloured russet. Eye, large and open, with short segments, and set in a slight depression. Stalk, three-quarters of an inch long,

slender, woody, curved, attached to the end of the fruit without depression. Flesh, whitish, melting, juicy, sweet, and slightly perfumed.

A dessert pear of good quality; ripe in the beginning of October and continuing in use till November.

This was raised by M. Guéraud, living at St. Denis, close to Paris, and was named Adèle in compliment to his daughter. There is much confusion subsisting between this and Baronne de Mello. The latter, I know, is always entirely covered with dark brown russet except a small portion on the shaded side, while this is described to be greenish yellow and merely mottled with dots and patches of cinnamon-coloured russet. As I have never seen the fruit of what is said to be the true Adèle de St. Denis, I am indebted for this description to the *Jardin Fruitier du Muséum*.

ADÈLE LANCELOT.—Fruit, medium sized; pyriform, even, and regular in its outline. Skin, yellow, tinged all over with green, and with a brownish tinge on the side next the sun. Eye, open, with long segments, set in a deep basin. Stalk, an inch and a half long, stout, and curved, inserted without depression on the apex of the fruit. Flesh, dry, not juicy, and insipid.

Ripe in October and November, when it early becomes mealy.

Admiré Joannet. See *Amiré Joannet*.

Africaine. See *Sanguinole*.

AGLAË GRÉGOIRE.—Fruit, large, three inches wide, and three inches and a half long; obovate, turbinate. Skin, yellow, dotted and veined with russet, particularly round the eye and the stalk. Eye, large, open, and not deeply set. Stalk, three-quarters of an inch long, slender, and obliquely inserted in a narrow cavity. Flesh, whitish, fine, melting, juicy, sweet, and slightly perfumed.

A second-rate pear; ripe in October. It was raised by M. Grégoire, of Jodoigne, in Belgium, about 1852.

AH! MON DIEU (*Mon Dieu; D'Amour; Bon Dieu; D'Abondance; Petite Fertile; Jargonelle d'Automne; Belle Fertile; Poire Benite; Mont Dieu; Rothpunctirte Liesbesbirne; Lieb-birne; Haberbirne; Herbst Jargonelle; Ach Mein Gott; Liebesbirne; Gezeejende Peer*).—Fruit, small, about two inches wide, and rather more than two inches and a quarter long; obovate. Skin, smooth, pale green at first, but changing as it ripens to pale lemon yellow on the shaded side, and almost covered with crimson, which is dotted and streaked with darker crimson on the side next the sun. Eye, small, half open, with stout erect segments, and set in a very shallow depression. Stalk, an inch long, slightly curved, and inserted by the side of a swollen lip, or with fleshy rings at its base, and without being depressed. Flesh, yellowish white, tender, very juicy, with a fine sugary and perfumed flavour.

A nice little autumn pear, ripe in September; but, like many other sorts of that season, it does not keep long after being gathered, it generally becoming mealy about ten days afterwards.

The tree is a very abundant and regular bearer, and succeeds well as a standard or pyramid, whether on the pear or the quince stock. It is a strong and robust grower.

This variety is nearly allied to the Rousselet de Rheims, to which it bears some resemblance in the habit of the tree, as well as in the appearance of the fruit. It is called Belle Fertile from its great productiveness; and it is said that Louis XIV., when he saw the tree covered with such a quantity of fruit, exclaimed, "Ah! mon Dieu!" hence the origin of its name. I have preferred here the original name to that of D'Amour, adopted in the Horticultural Society's Catalogue, and by which, Duhamel states, it is known in some parts of France, to prevent any confusion between this and the Tresor of Duhamel, which is also called D'Amour.

Albert. See *Beurré d'Amanlis*.

Albertine. See *Doyenné Boussoch*.

ALEXANDER.—Fruit, medium sized; irregularly obovate, inclining to oblong, somewhat one-sided. Skin, yellowish green, dotted, striped, and splashed with russet, and slightly tinged with red next the sun. Eye, small and partially closed. Stalk, slender, rather long, curved, fleshy at its insertion, and placed in a moderately deep cavity by the side of a fleshy lip. Flesh, white, a little coarse and gritty, very juicy, melting, sugary, and rich.

An American pear, said to be of good quality. Ripe in October.

ALEXANDRE BIVORT.—Fruit, medium sized; turbinate, inclining to pyriform, even and regular in its outline. Skin, smooth at first, of a clear, lively, shining green, marked with a few brown spots and sprinkled with russet, and with a brown russet patch round the stalk; as it ripens it assumes a yellow colour. Eye, small, irregular, set in a wide shallow basin. Stalk, about three-quarters of an inch long, straight and stout, inserted in a small narrow cavity. Flesh, fine-grained, tender, buttery, and melting; white with a rosy tinge, very juicy, sugary, and finely perfumed, and with a flavour like that of Green Chisel.

A first-rate dessert pear; ripe in the end of December and beginning of January.

Raised from seed by M. Berckmans, and in 1848 was named in honour of M. Alexandre Bivort, the Belgian pomologist.

ALEXANDRE DE RUSSIE (*Kaiser Alexander; Beurré Alexandre*).—Fruit, above medium size, three inches and a half long, and two inches and three-quarters at the widest part. It is somewhat of a pyramidal shape, and slightly curved, and diminishes more towards the stalk than the eye; the surface is very uneven and knobbed. Skin, smooth, of a light green colour at first, but becoming yellowish green as it ripens, and with a tinge of brownish red on the side which is exposed to the sun, where, also, it is wholly or partially covered with fine pale brown russet, either in streaks or large patches. Eye, open, with generally stiff and long segments, set in a shallow and narrow basin, surrounded with rather prominent plaits. Stalk, stout

and fleshy, three-quarters of an inch long, inserted a little on one side, in a small narrow cavity, with a fleshy protuberance on one side of it. Flesh, white and gritty, but very juicy, tender, and buttery, with a rich aromatic and sugary flavour.

An excellent dessert pear; ripe in the end of October, continuing in use about a fortnight. The time to have it in perfection is when the skin becomes yellowish.

The tree is a strong grower, and attains a large size. It succeeds well as a standard, and is an excellent bearer.

It was raised by M. Bouvier, of Jodoigne, in Belgium, and named in honour of the Emperor Alexander of Russia.

ALEXANDRE LAMBRÉ.—Fruit, even and handsomely shaped, roundish obovate, inclining to Doyenné shape. Skin, smooth and shining, of a pale lemon yellow colour, strewed with minute russety dots and slight markings of russet, and having a deeper shade of yellow on the side next the sun. Eye, small and open, with erect tooth-like segments, set in a shallow saucer-like basin. Stalk, upwards of an inch long, curved, fleshy at the base, and inserted in a shallow cavity; sometimes it is not depressed, but inserted on the apex of the fruit. Flesh, white, half melting, and juicy. Juice, sweet and perfumed, but with little character to recommend it.

In Belgium this is considered a first-rate variety, and is represented as being buttery and melting. In this country I have never as yet seen it, even of second-rate quality. In 1857 it was coarse-grained and not at all juicy; in 1858 it was only half melting and positively astringent; while in 1861 it was only passable. It ripens in November. Mr. Blackmore finds the tree very fertile and good, and a pretty grower.

This is a seedling of Van Mons, and was distinguished in his collection under the number 2194. It fruited in 1844, and was named by M. Bivort in honour of his grandfather, M. Alexandre Lambré, an extensive amateur arboriculturist.

ALEXANDRINA BIVORT.—Fruit, medium sized, three inches and a quarter high, and the same in diameter; roundish ovate. Skin, smooth, bright green, faintly coloured on the side next the sun, and irregularly strewed with minute russet points, changing as it ripens to golden yellow, tinged with crimson. Eye, open, irregular, with broad thick segments, and set in a wide plaited basin. Stalk, an inch and a quarter to an inch and a half long, slender, curved, fleshy at the point where it is inserted on the apex of the fruit, without depression. Flesh, fine-grained, melting, and juicy, sugary and perfumed.

A good but not first-rate September pear. It ripens about the third week, and soon decays. Mr. Blackmore says it is a great cropper and handsome, but of poor quality.

Raised by M. Bivort, of Haelen, in Belgium, and dedicated to his wife. It was first brought into notice in 1847.

ALEXANDRINE DOUILLARD.—Fruit, large, three inches and

a half high, and two inches and three-quarters wide; pyriform. Skin, yellowish green, becoming brighter at maturity. Eye, small, with downy segments, placed in a slightly depressed basin. Stalk, three-quarters of an inch long, slender, curved, swollen at the point of junction with the fruit, and inserted in a slight cavity. Flesh, white, fine-grained, juicy, agreeably flavoured, sweet, and perfumed.

A dessert pear, ripe in November and December. The tree is very vigorous in its growth, and healthy; it forms a handsome pyramid, and is well adapted for a standard.

This variety was raised by M. Douillard, jun., architect, of Nantes, and first produced fruit in 1849.

ALEXANDRINE MAS.—Fruit, medium sized, three inches wide, and three and a half long; pyriform, often ventricose, irregular and bossed in its outline. Skin, thick, firm, of a clear bright green, regularly strewed with an immense number of dark brown dots; occasionally it has a little russet in the basin of the eye, and sometimes a few spots on the base of the fruit; when it ripens the ground becomes straw-coloured and somewhat golden on the side next the sun, where there is rarely a shade of brown-red. Eye, small, closed, with thick short erect segments placed in a narrow and rather deep cavity. Stalk, short, very stout, and unusually thick at the ends. Flesh, whitish, quite melting although rather firm, juicy, rich, sugary, and perfumed like the Passe Colmar.

A very excellent late pear, in use during April and May. The tree succeeds well on the quince, and it makes a good standard when grown on the pear stock. It requires a very warm situation to have the fruit properly ripened, and in this country it will require the protection of a wall.

This valuable late pear was raised from seed of Passe Calmar in 1850 by my esteemed friend, the late M. A. Mas, of Bourg (Ain), President of the Société Pomologique of France, and was named in honour of Madame Mas.

ALPHA.—Fruit, medium sized; obovate, inclining to oblong. Skin, smooth, pale yellowish green on the shaded side, and pale brown, dotted with minute reddish dots, on the side exposed to the sun. Eye, open, with short rigid segments, and set in a round basin. Stalk, an inch long, not deeply inserted. Flesh, white, tender, buttery, and pleasantly flavoured.

A dessert pear, of second-rate quality; ripe in October. The tree is an excellent bearer, and succeeds well as a standard, grows with moderate vigour on the quince, and does not form a good pyramid. It is better adapted for a standard or half-standard. It was raised by Dr. Van Mons.

ALPHONSE KARR.—Fruit, about medium size, two inches and a half wide and about the same high; roundish ovate, even and regular in its outline, pinched in towards the stalk. Skin, entirely covered with a crust of cinnamon russet. Eye, very small and open, set

almost level with the surface. Stalk, slender, half an inch long, inserted in a small round cavity. Flesh, yellowish, crisp, coarse-grained, rather sweet, and with a slight perfume.

An inferior pear; ripe in the beginning of November. The French pomologists describe it as a variety of the first quality, and no doubt it is so in that climate.

It was raised by Major Esperen, of Malines, and first fruited in 1849.

ALTHORP.—This variety is enumerated in the Catalogue of the Horticultural Society as having once existed in the Society's Garden, but now either lost or discarded as unworthy of cultivation. It is described as of medium size, obovate shape, green on the shaded side, and brown on the other. Flesh, buttery.

It is of second-rate quality as a dessert pear, is ripe in November, and the tree succeeds as a standard.

ALTHORP CRASANNE.—Fruit, rather above the medium size, two inches and three-quarters wide, and two inches and a half high; roundish obovate, widest in the middle, and tapering gradually to the apex, which is somewhat flattened, but rounding towards the stalk. Skin, pale green, with a slight tinge of brown on the side exposed to the sun, and covered with minute russety dots. Eye, rather large and open, placed in a shallow and slightly plaited basin. Stalk, an inch and a half long, slender, curved, and not deeply inserted. Flesh, white, buttery, and juicy, with a rich and slightly perfumed flavour.

A dessert pear of the finest quality, which ripens in October, and continues in use till December. The tree is hardy, vigorous, and an excellent bearer.

It succeeds best as a standard, and is found to produce fruit of superior quality even in soils that are unfavourable to the growth of pears generally.

This esteemed variety was raised by Mr. T. A. Knight, and first produced fruit in 1830. Mr. Knight says:—"As a dessert pear the Althorp Crasanne is, to my taste, the best; and its rose-water flavour will please where musk offends."

AMADOTTE (*Damadote; Madot; Dame Houdotte; L'Amadot Musqué d'Hiver; Muskirte Winteramadot*).—Fruit, medium sized, two inches and three-quarters wide, and the same in height; of a roundish obovate shape, and flattened at the apex. Skin, thin, of a pale green colour, which changes as it ripens to clear lemon yellow; but where exposed to the sun it is of a deeper yellow and faintly tinged with red. In some parts it is thickly marked with rough brown russety dots, particularly round the eye, and sometimes it is entirely covered with fine cinnamon russet, except on some parts that are very much shaded, and then the ground colour appears. Eye, half open, with long acuminate segments, and placed in a small and sometimes pretty deep basin. Stalk, stout, an inch and three-quarters long, obliquely inserted on the summit of the fruit, with a fleshy protuberance on one

side of it. Flesh, yellowish white, crisp and juicy, half melting, like Passe Colmar, and with an unusually sugary, rich, and very strong musky or rather anise flavour, which, as Diel says, "one seldom meets with."

An old French pear, which, for a crisp-fleshed variety, is of first-rate quality. It ripens in the end of October and continues in use till about the middle or end of December.

The tree is a vigorous pyramidal grower, and the branches are furnished with thorns, which Merlet says disappear when grown on the quince. But the fruit is preferable from a tree that is grown on the pear, being more juicy and melting.

Miller says this variety is the best stock for grafting melting pears upon, as it communicates to them a portion of its fine musky flavour. Whether or not such is the case I cannot certify, as I have never tried it; but the following extract will show what upwards of a century ago was the opinion of this pear:—"This fruit, as well as other dry and perfumed fruits, are much better upon dry soils than upon wet and moist land, the latter bringing large but watery and insipid fruit. Chiefly it should be observed, that all of the melting or butter pears, which seldom are very high flavoured, should be planted in light soils; and it has been an observation worthy notice, that the Buree Pears, or those that are melting like the Thorn Pear, L'Echasserie, &c., are greatly improved by grafting them upon the Amadotte, for the juices or sap of the Amadotte is musked and richly flavoured; and the Burees, or melting pears, which are grafted upon it, are perfumed by it."

The Amadotte has been long known in England. It is one of the varieties which Rea says "are choice pears lately obtained out of France by the diligence of Sir Thomas Hanmer. It is said to have been discovered in a wood in Burgundy belonging to Lady Oudotte, and hence called Dame Oudotte, which has since been changed into Amadotte."

The Amadotte of M. Decaisne, which he figures in the "Jardin Fruitier du Museum," is evidently not the Amadotte of Merlet, Miller, Forsyth, and Diel. This is a long pyramidal-shaped fruit, while the true variety is rather roundish and flattened. M. Tougard has an Amadotte Blanc, which he makes synonymous with Beurré Blanc des Capucins, and M. Decaisne has adopted this as the variety described by Merlet, which I think is a mistake. Jahn, following Decaisne, identifies Beurré Blanc des Capucins with the Amadotte, which he calls Herbst Amadotte; but these are without doubt two very distinct varieties. Neither Tougard, Decaisne, nor Jahn take notice of the remarkably high musky flavour of the fruit; but, on the contrary, the former says it is slightly acid and astringent, and the latter that it has neither perfume nor flavour, characters which agree with Beurré Blanc des Capucins, but not with Amadotte. It is quite evident that Tougard, Prévost, Decaisne, and Jahn have taken Beurré Blanc des Capucins for the true Amadotte.

AMALIA.—Fruit, rather large, three inches and a quarter long, and two inches and a half wide; pyriform in shape, rounded towards the apex, and tapering gradually to the stalk. Skin, smooth, of a beautiful bright green at first, but changing to lemon-yellow, and without any trace of red on its surface; covered with bold russet dots, particularly on the side exposed to the sun. Eye, open, with erect, stiff, stout segments, and set in a pretty wide and deep basin. Stalk, stout and fleshy, half an inch to three-quarters long, inserted in a sort of fleshy ring on the apex of the fruit. Flesh, white, fine-grained, juicy, buttery, and melting, with a sweet and pleasant aromatic flavour.

A very showy autumn pear; ripe in the end of October, and continuing till about the middle of November. Though a very good pear, it is not equal to many of our first-rate pears already in cultivation.

Amande. See *Angleterre*.

AMANDE DOUBLE (*Elizabeth Walker; Walker*).—Fruit, large, three inches and three-quarters long, and two inches and three-quarters wide; pyriform. Skin, bright rich yellow with a crimson cheek near the sun, and dotted all over with cinnamon-coloured dots. Eye, small, open, set in a shallow undulating cavity. Stalk, three-quarters of an inch long, slender. Flesh, white, melting, somewhat gritty at the core, juicy, sweet, sprightly, and with an almond flavour.

A pear of the first quality; ripe during October and November. A seedling of Van Mons, which he sent in 1834-35 to Mr. Robert Manning, of Salem, Mass., U.S.A., under number 135. How it acquired the name of Walker I do not know.

AMANDE D'ÉTÉ.—Fruit, somewhat about medium sized, two inches and three-quarters long, and two inches and a half wide. It is of an obtuse pyriform shape, rounded at the apex, and tapering gradually to the stalk, even and regular in its outline. Skin, smooth, pale green at first, but changing as it ripens to a pale lemon yellow, without any colour next the sun, and marked with a few traces of thin pale russet. Eye, quite open, with short segments, and placed in a very flat and shallow depression. Stalk, an inch and three-quarters long, slender and woody, inserted in a small round and narrow cavity. Flesh, white, rather firm, not buttery, nor very juicy, sweet, and with a distinct almond flavour and perfume, but with no character in it to merit notice.

An inferior pear; ripe in the beginning of September, and soon rots at the core. The tree bears well and regularly, and forms a handsome pyramid on the quince.

AMANDINE DE ROUEN.—Fruit, medium sized, three inches and a half long, and two inches and a half wide; pyriform, rounded towards the eye and tapering towards the stalk. Skin, at first of a bright green dotted with grey, but changing to lemon yellow as it ripens. Eye, half open, with blunt, stout, often stunted segments, and placed on a level with the surface of the fruit. Stalk, about an inch long, slender, woody, and firm, obliquely inserted on the apex of the fruit. Flesh, fine-grained, very juicy and melting, with a rich sugary flavour.

An excellent and rather richly flavoured pear; ripe in the end of September and beginning of October, but not superior to many in season at the same period.

It was raised by M. Boisbunel, a nurseryman at Rouen, from seed sown in 1846, and the tree first fruited in 1857.

D'Ambre. See *Muscat Robert.*

Ambré Gris. See *Ambrette d'Hiver.*

Ambrette. See *Ambrette d'Hiver.*

Ambrette Grise. See *Ambrette d'Hiver.*

AMBRETTE D'HIVER (*Ambré Gris; Ambrette Grise; Beile Gabriel; Trompe Valét; Poire d'Ambre; Trompe Coquin; Wahre Winter Ambrette; Winterambrette; Ambrette mit Dornen*).—Fruit, rather below medium size, two inches and a quarter broad, and two inches and a half long; obovate or roundish oval, and rounding from the middle to the apex, but tapering towards the stalk. Skin, somewhat rough, of a greenish yellow colour, covered with reddish brown russet, except when grown in a light soil, and then it is paler and of a light grey colour. Eye, small and open, with flat and reflexed segments, placed in a shallow and even basin. Stalk, varying from three-quarters to an inch in length, stout, and inserted in a small cavity, which is considerably furrowed. Flesh, greenish white, very musky flavour, supposed to resemble the scent of Sweet Sultan, which in France is called *Ambrette*, and hence its name. The Ambrette flavour is the same as that of Seckle pear.

An old French dessert pear, long held in high estimation both in this country and on the Continent, but now ranking only as a second-rate variety. It is said, that when grown in a light dry soil and a warm situation it is a richly flavoured and excellent autumn pear. It is in season from November till January.

The tree is an excellent bearer, succeeds best as a standard, either on the pear or quince stock, but with greatest success on the latter. The wood is short and stout, and in training requires to be pruned long.

AMBROSIA (*Early Beurré*).—Fruit, medium sized; roundish obovate, and slightly flattened. Skin, smooth, greenish yellow, covered with small grey specks and slight marks of russet. Eye, closed, set in a considerable depression. Stalk, an inch and a half long, slender, inserted in an open cavity. Flesh, tender, buttery, and melting, rich, sugary, and perfumed.

A delicious summer dessert pear of first-rate quality. It ripens in September, but keeps only a few days after being gathered.

The tree is a good bearer, a hardy and vigorous grower, and succeeds well as a standard, either on the pear or quince stock.

It is related by Switzer that this variety was introduced from France "among that noble collection of fruit that was planted in the Royal Gardens in St. James's Park soon after the Restoration, but is now (1724) cut down." Although stated by Switzer to be originally from France, I find no record of it in any French author under this name. Jahn, in the "Handbuch," considers it synonymous with Diel's Braunroth Pomeranzbirne, which Metzger says is the same as Orange Rouge of the French authors, but I am convinced it is not the same as the latter.

AMELIE LECLERC.—Fruit, about medium sized, two inches and a half wide, and two inches and three-quarters high; roundish ovate, somewhat uneven in its outline. Skin, pale lemon yellow, strewed with patches and veins of russet, and with a lively blush on the side next the sun. Eye, large, half open, and placed almost on a level with the surface. Stalk, an inch long, fleshy at the base, and inserted in a small narrow cavity. Flesh, white, firm, juicy, and melting, with a rich, sweet, and perfumed flavour.

A fruit of great excellence; ripe during September and October. The tree is an abundant bearer and makes handsome pyramids on the quince.

It was raised by Léon Leclerc, of Laval, the original tree having first fruited in 1850, and it was named in compliment to one of his daughters.

AMIRAL (*Cardinale; Portugal d'Été; De Prime*).—Fruit, very large, three inches and a quarter wide, and three inches high; turbinate; a little uneven in its outline, and more swollen on one side than the other. Skin, dark greenish yellow, very much covered with ashy grey russet near the stalk, and almost entirely covered with lively red next the sun. Eye, small, half open, with short horny segments, set in a wide and deep basin. Stalk, about an inch long, stout, fleshy at the base, and obliquely inserted. Flesh, white, tender, melting, buttery, very juicy, sweet, and rich, with a fine anise aroma.

A very large and handsome fruit; ripe during September, and then blets very rapidly.

It is a very old French pear, and known to have been in cultivation for nearly three centuries. It is quite distinct from Arbre Courbé and Colmar Charnay, with which it has been made synonymous.

AMIRAL CÉCILE.—Fruit, large, three inches and a half long, and about the same in diameter; roundish obovate. Skin, at first deep green, thickly covered with grey russet, becoming of a lemon yellow colour as it attains maturity. Eye, large and open, with short stunted segments. Stalk, very short and slender, not more than half an inch long, inserted in a small and uneven cavity. Flesh, fine-grained, buttery, and melting, slightly gritty at the core, remarkably juicy, sugary, and perfumed.

A first-rate dessert pear; ripe in the end of October, and lasting in use till Christmas. The tree is very hardy, a vigorous grower, and an abundant bearer.

It was raised by M. Boisbunel, of Rouen, from seed sown in 1846, and first produced fruit in 1858.

AMIRÉ JOANNET (*Admiré Joannet; Joannet; Jeanette; Petit St. Jean; St. Jean; St. John's Pear; Early Sugar; Sugar Pear; Harvest Pear; Johannisbirne; Kornbirne; Henbirne*).—Fruit, small, regularly pyriform. Skin, very smooth, of a pale greenish yellow colour at first, which changes as it ripens to a beautiful deep waxen yellow, and with a faint tinge of red on the side exposed to the sun. Eye, open, with stout erect segments, and placed even with the surface.

Stalk, from an inch and a half to an inch and three-quarters long, stout and fleshy at the insertion, where it is attached to the fruit without depression. Flesh, white, tender, juicy, sugary, and pleasantly flavoured, but soon becomes mealy.

This is one of the earliest summer pears. It ripens in July, and is called Amiré Joannet from being ready for use in some parts of France about St. John's Day, the 24th of June (old style, July 5th). The tree is of small growth, and for standards should be grown on the pear, although for dwarfs it succeeds equally well on the quince.

Amiré Roux. See *Summer Archduke.*

Amoselle. See *Bergamotte de Hollande.*

D'Amour. See *Tresor.*

D'Amour. See *Ah! mon Dieu.*

Amory. See *Andrews.*

ANANAS (*Knoop's Ananasbirne; Ananas Peer*).—Fruit, about medium size, two inches and a quarter broad, and about the same in height; roundish obovate or bergamot-shaped. Skin, smooth, of a deep lively green colour at first, but changing as it ripens to yellowish green, with a slight tinge of red next the sun, and strewed with brown russet dots. Eye, large and open, with stout, broad segments, and set in a moderately deep basin. Stalk, from half an inch to an inch long, stout and fleshy at the insertion. Flesh, white, slightly gritty, but juicy and melting, with a rich, sugary, aromatic, and musky flavour, supposed by some to resemble that of the pine-apple: hence the name.

This is an excellent dessert pear, ripe during the end of September, but does not continue long.

The Passe Colmar is sometimes found under this name, but they are totally distinct varieties, and it is very different from the *Beurré Ananas* of the Belgian pomologists. This is the Ananas of Knoop.

ANANAS DE COURTRAI.—Fruit, large, three and a half to four inches long, and two and three-quarters to three inches wide; pyramidal, and often inclining to oval, undulating and bossed on its surface. Skin, bright green at first, dotted and clouded with fawn-coloured russet, but changing as it ripens to lemon yellow. Eye, half open, with downy segments, and set in a shallow, uneven depression. Stalk, from three-quarters to one and a quarter inch long, very stout, swollen at its insertion, and attached to the fruit on a level with the surface. Flesh, tender, melting, and very juicy, with a rich, sugary, and perfumed flavour.

A very handsome and excellent early pear; ripe in August. The tree is of medium growth and an abundant bearer, suitable either for a standard or pyramid.

It has been grown rather extensively for many years about Courtrai, but there is no account preserved of its origin.

ANANAS D'ÉTÉ (*King William Pear*).—Fruit, above medium size, three inches long, and two and a half wide; obtuse pyriform. Skin, yellowish green, with a brownish tinge on the side next the sun, and almost entirely covered with rough brown russet dots. Eye, open, with short stiff segments, and set in a shallow basin. Stalk, about an inch and a half long, scarcely at all depressed, but generally with a swelling on one side of it. Flesh, delicate, buttery, and melting, with a pleasantly perfumed flavour.

An excellent dessert pear for northern climates, but only considered second-rate in the south. It ripens in September. The tree succeeds well as a standard, and is a good bearer. Dr. Neill says, "In the Horticultural Garden at Edinburgh it ripens on a standard in the second week of September."

ANDREWS (*Amory; Gibson*).—Fruit, large, three inches and a quarter long, and two and a half wide; pyriform. Skin, smooth and rather thick, of a pale yellowish green colour, with dull red on the side exposed to the sun, and thinly strewed with dots. Eye, open, set in a small and shallow basin. Stalk, an inch and a quarter long, curved, and inserted without depression. Flesh, greenish white, very juicy, with a rich vinous flavour.

An American dessert pear, highly esteemed on the other side of the Atlantic. It ripens in the middle and end of September. The tree is an excellent and regular bearer, hardy and vigorous, and succeeds well as a standard. In America it is considered one of the very best pears.

It originated at Dorchester, Massachusetts, and was first introduced by a person of the name of Andrews, after whom it was named. The other names given as synonymes arise from the various persons who occupied the garden where the original tree is growing.

ANGE (*Wahre Englesbirne; Kleine Wasserbirne; Kleine Engelsbirne; Engelsbirne*).—Fruit, small, an inch and three-quarters long, and about the same wide; turbinate. Skin, smooth, of a deep green colour at first, but changing to a yellowish shade as it attains maturity, and with sometimes a tinge of brownish red on the side exposed to the sun; it is also marked with lines of dark brown russet and patches of light brown. Eye, open, with long flat segments, placed in a rather shallow basin, which is somewhat undulating. Stalk, an inch and a half long, slender and woody, and inserted, without depression, by the side of one or two fleshy swellings. Flesh, white, tender, juicy, sugary, and musky-flavoured.

A very old French dessert pear, of good but not first-rate quality; ripe in the beginning of September. The tree succeeds well as a standard on the quince, and is an abundant bearer.

Angelicabirne von Bordeaux. See *Angélique de Bordeaux*.

Angélique. See *Angélique de Bordeaux*.

ANGÉLIQUE DE BORDEAUX (*Angélique; Bouge; Bens; St. Martial; Cristalline; Gros Franc Réal; Poire Douce; Angélique de Toulouse; Angélique de Languedoc; Angélique de Pise; Mouille Bouche d'Hiver; Charles Smet; Angelikabirne von Bordeaux; Engelische von Bordeaux*).—Fruit, above medium size, two and a half to three inches wide, and three to three and a quarter inches in length; obtuse pyriform, uneven in its outline. Skin, smooth, glossy green, changing as it ripens to pale yellow or greenish yellow, the whole strewed with brown dots, and a few patches of russet. Eye, open, with long segments, set in a rather deep and uneven basin. Stalk, stout, an inch and a half long, curved, and obliquely inserted in a small cavity, where it is fleshy at the base. Flesh, tender, crisp, sugary, and juicy, with a sort of rose-water aroma.

A second-rate dessert pear, in use from January till April. The tree is strong, vigorous, and healthy, a good bearer, and succeeds either on the pear or quince, but requires to be grown against a wall in this country to bring the fruit to perfection.

According to Switzer, this variety was introduced from France to this country about the year 1708, at which period it was cultivated by "the noble and most public-spirited encourager of arts and sciences, especially gardening, his Grace the Duke of Montague," in his garden at Ditton. It was grown for upwards of a hundred years in this country as St. Martial, which appears to have been the most ancient name, but it appears now to have fallen out of cultivation. This is an old French pear, which is first mentioned by Merlet in 1690, and subsequently by De la Quintinye. I suspect it was introduced to this country by George London, who was a pupil of De la Quintinye. It is a worthless pear for the dessert. A variety I received some years ago from Mr. Langelier, of Jersey, under the name of Charles Smet, has proved to be identical with this; and, as M. Decaisne has also found it to be identical, I do not hesitate to adopt it as a synonyme.

Angélique de Languedoc. See *Angélique de Bordeaux*.

Angélique de Pise. See *Angélique de Bordeaux*.

ANGÉLIQUE DE ROME (*Englische von Rom; Romische Angelikabirne*).—Fruit, medium sized, two inches and a quarter wide, and two inches and a half long; obovate. Skin, rough, of a pale yellow colour, and sometimes tinged with light red on the side next the sun. Eye, very small, placed in a narrow and shallow basin. Stalk, three-quarters of an inch long, stout, and inserted in a very slight depression. Flesh, yellowish, tender, and crisp, slightly gritty, with an abundance of rich sugary juice.

A dessert pear of second-rate quality; ripe in October. The tree succeeds well as a standard, and may be grown either on the pear or quince stock.

Angélique de Toulouse. See *Angélique de Bordeaux*.

ANGLETERRE (*Beurré d'Angleterre; Angleterre de Chartreux; Angleterre d'Été; Angleterre à la St. Denis; Amande; Bec d'Oisseau; Bec d'Oie; De Finois; English Beurré; Engelsche Gisambert; Booter*

Peer; Zoon Peer; Englische Sommerbutterbirne; Englische Butterbirne; Mandelbirne).—Fruit, medium sized, two inches and three-quarters long, and two inches and a quarter broad; of pyriform shape, or sometimes inclining to oblong-ovate. Skin, greenish yellow, but so thickly covered with pale brown russety dots that little of the ground colour is visible, except in those parts where they are less dense; on the side next the sun it is marked with a tinge of brownish red. Eye, open, with long linear segments, placed almost even with the surface, or in a very shallow depression. Stalk, from an inch to an inch and a half long, slender, inserted without depression. Flesh, white, delicate, buttery, and melting, very juicy, sugary, and richly flavoured.

A very excellent dessert pear; ripe in the beginning of October, but it rarely keeps above a fortnight, when it begins to decay, generally at the stalk. It should always be gathered green, and it then will keep for a fortnight ripening in succession.

The tree is a strong grower, and an abundant bearer on the pear stock; but on the quince, although it is an early bearer, it soon languishes and dies. It succeeds well as a standard, but prefers a light and warm soil.

Although this has acquired on the Continent the names of Poire d'Angleterre and Beurré d'Angleterre, it is not a sort that has ever been grown to any extent in this country, nor has it even an English name, except that given it by Lindley, which is only a translation from the French. It is a variety grown extensively about Paris for the supply of the markets, where it may be seen, about the middle and end of September, exposed for sale in large quantities—it is, in fact, quite the pear of the Paris costermonger. There is great confusion about the synonymes of this pear; Forsyth very absurdly makes it synonymous with Brown Beurré.

Angleterre à la St. Denis. See *Angleterre.*

Angleterre des Chartreux. See *Angleterre.*

Angleterre d'Été. See *Angleterre.*

ANGLETERRE D'HIVER.—Fruit, about medium size, two inches and a quarter wide, and three inches and a quarter long; pyriform, and rounded at the apex. Skin, smooth, of a clear citron yellow colour, and marked with yellow spots. Eye, open, set in a rather shallow and plaited basin. Stalk, three-quarters of an inch long, and obliquely inserted without depression. Flesh, very white, fine, delicate, and crisp, with a sweet and agreeable flavour, but after maturity soon becomes mealy.

A culinary pear, of good quality, in season from November till March. The tree may be grown either on the pear or the quince, but does best on the pear. It bears well as a standard, and is of free and vigorous growth.

ANGLETERRE DE NOISETTE (*Grosse Angleterre de Noisette; Beurré Noisette Anglaise; Grosse Poire d'Amande; Noisette's Grosse*

Englische Butterbirne).—The fruit is pyriform, two and a half to three inches long. Skin, pale yellow, covered with small red dots on the side next the sun, and the whole surface thickly sprinkled with cinnamon-coloured russet. Eye, open, and placed level with the surface. Stalk, an inch to an inch and a half long, inserted on the end of the fruit. Flesh, white, buttery, and melting, juicy, sweet, and pleasantly flavoured.

A good second-rate pear; ripe in the end of September and October.

A very old Belgian pear, which in the last edition of this work I stated erroneously had been raised by Noisette, of Paris.

Angoise. See *Winter Bon Chrêtien.*

Angora. See *Uvedale's St. Germain.*

Anjou Bagpipe. See *Large Blanquet.*

ARBRE COURBÉ.—Fruit, large, three inches and a half wide, and four long; obovate, narrowing towards the stalk and the crown. Skin, rough to the feel, from being considerably covered with rough, scaly russet, on a bright green ground. Eye, small and open, with flat spreading segments, and placed in a wide and rather shallow cavity. Stalk, stout, three-quarters of an inch to an inch long, not depressed, but placed on the end of the fruit, sometimes with a protuberance on one side of it. Flesh, greenish immediately under the skin, fine-grained, half buttery, melting, and juicy; briskly flavoured, but without much aroma.

A good dessert pear, but hardly of first-rate quality. It is ripe in the end of September, and continues during October. The tree does not attain a large size, but is very productive, and succeeds well as a standard.

It is said to have been raised by Professor Van Mons about the year 1830, and received its name from the circumstance of the stem inclining to grow in a horizontal manner, and requiring the aid of a stake to keep it upright; but according to M. Lesueur's statement, which we extract from M. Decaisne's *Jardin Fruitier du Museum*, it is not a seedling of Van Mons, but was raised by M. Léon Leclerc, and propagated by Van Mons in 1833.

Arbre Superbe. See *Fondante d'Automne.*

Archduke Charles. See *Charles d'Autriche.*

Archduke d'Été. See *Summer Archduke.*

ARCHIDUCHESSE D'AUTRICHE (*Erzherzogin*).—Fruit, below medium size, two inches and a quarter wide, and two high; Bergamot-shaped, or rather roundish-turbinate. Skin, green at first, but becoming yellowish green as it ripens; brownish red next the sun, marked with a few thin streaks of deeper and brighter red, and on the shaded side marked with large dots and freckles of cinnamon-coloured russet. Eye, open, set in a wide shallow basin. Stalk, an inch and a quarter long, straight, woody, and inserted in a small round cavity.

Flesh, white, half melting, slightly gritty at the core, juicy, sweet, and with a rather rich flavour.

A second-rate dessert pear; ripe in the middle of September. The tree is a strong grower and a good bearer. It was raised by Van Mons.

Ardente de Printemps. See *Colmar d'Aremberg.*

D'Aremberg. See *Colmar d'Aremberg.*

ARLEQUIN MUSQUÉ.—Fruit, large, three inches broad, and three and a quarter high; roundish obovate, even and regular in its outline. Skin, smooth, of a fine bright green at first, but becoming lemon yellow as it attains maturity, and dotted all over with brown dots. Eye, rather large and open, with short tooth-like segments, and set in a wide basin. Stalk, about half an inch long, stout, and inserted on the apex of the fruit without depression. Flesh, white, buttery, melting, juicy, and sweet, with a powerful musky perfume.

A second-rate pear; ripe in the end of September. The tree is a good and regular bearer, and was raised by Van Mons about the year 1823.

ARLINGHAM SQUASH.—Fruit, roundish turbinate, rather irregular in its outline, being somewhat ribbed. Skin, dark green, with a brownish tinge on the side next the sun, streaked and mottled with russet over the whole surface, and with a patch of russet round the stalk. Eye, open, with short abortive segments, set in a shallow depression. Stalk, three-quarters of an inch long, inserted in a narrow cavity, which is generally higher on one side. Flesh, white, crisp, and juicy, with an agreeable aroma.

Of good repute for perry in orchards about Hereford. It has a near resemblance to Bellissime d'Hiver. It derives its name from the village of Arlingham, on the Severn, below Gloucester.

ARMAND PRÉVOST.—Fruit, medium sized, two inches and a half wide, and three inches high; oblong-obovate, narrowing from the bulge to the eye, even and regular in its outline. Skin, smooth and shining, of a fine golden yellow, with an orange cheek minutely dotted with russet. Eye, small and open, with erect, acute segments prominent. Stalk, woody, three-quarters of an inch long, inserted on the end of the fruit beside a fleshy lip. Flesh, half melting, not very juicy, and without much flavour.

A pretty but worthless pear; ripe in the middle of October, and soon becomes mealy.

Arteloire. See *St. Germain.*

ARTHUR BIVORT.—Fruit, above medium size, three inches and three-quarters long, and two and three-quarters broad; of a pyramidal shape, and blunt-ended at the stalk, not unlike Beurré Rance in shape. Skin, smooth, of a clear grass green, assuming a yellowish tinge as it attains maturity, slightly dotted with russet, and sometimes

with a little colour on the side next the sun. Eye, open, with spreading segments, and placed on a level with the surface of the fruit, the segments lying back leaf-like on the fruit. Stalk, woody, curved, brown, an inch and a quarter long, obliquely inserted in a shallow cavity. Flesh, white, half fine, buttery, and melting, juicy, sugary, vinous, and with an agreeable perfume.

A good pear; ripe in the end of October.

This is a seedling of Van Mons, which did not fruit till 1850. M. Bivort named it in honour of his brother.

Asperge d'Hiver. See *Bequesne*.

ASTON TOWN.—Fruit, rather below the medium size, two inches and a half wide, and the same in height; roundish obovate. Skin, rather rough; pale green at first, but changing as it ripens to pale yellow, and thickly covered with brown russet spots. Eye, small, nearly closed, and set in a small shallow basin. Stalk, an inch and a half long, slender, and without depression, and with a swollen lip on one side of it. Flesh, yellowish white, tender, and buttery, with a rich, sugary, and perfumed flavour, very much resembling, and even equalling, that of the Crasanne.

A dessert pear of the first quality, in use during the end of October and beginning of November. In appearance it much resembles Eyewood, but it is not so richly flavoured.

The tree is hardy, a vigorous grower, and an abundant bearer. It succeeds admirably as a standard, and is one of the most valuable of our native varieties. There is, however, a peculiarity in its growth which requires attention. When grown as a standard the branches have a tendency to twist and become entangled, which must, therefore, be prevented by a timely attention to pruning.

This esteemed variety was raised at Aston, in Cheshire, and has for many years been cultivated in that and neighbouring counties to a considerable extent.

D'Auch. See *Colmar*.

Audusson. See *Uvedale's St. Germain*.

D'Aumale. See *Besi de la Motte*.

Auguste Benoît. See *Beurré Benoît*.

AUGUSTE DE BOULOGNE.—Fruit, about medium size, two inches and a half wide, and two inches and three-quarters high; oval, even, regular, and handsome in its outline. Skin, smooth, of a bright deep golden yellow, strewed all over with dark brown russet dots, and with a patch of russet round the stalk. Eye, very small and open, with short, erect, acute segments, set in a shallow depression. Stalk, very stout and woody, three-quarters of an inch long, inserted in a small narrow cavity. Flesh, half-melting, not very juicy, rather coarse-grained and gritty, and not of a particularly good flavour.

It ripens in the beginning and middle of October, and soon becomes pasty. The tree is a good bearer, and succeeds better on the pear than on the quince.

A seedling of Van Mons, sent with several others when quite young to his friend M. Bonnet, of Boulogne. It first fruited in 1854, and was distributed in 1857 by the Société Van Mons, of Brussels.

AUGUSTE JURIE.—Fruit, about medium size, two inches and three-quarters long, by two and a half broad; obtuse ovate. Skin, green, becoming yellowish green as it ripens, with a thin speckled coat of russet on the side next the sun, and strewed all over with russet patches. Eye, closed, with tooth-like segments, set even with the surface. Stalk, from an inch to an inch and a half long, inserted without depression. Flesh, crisp, rather granular, sweet, brisk, and with a fine melon flavour.

A valuable early pear; ripe in the middle of August, and well worthy of general cultivation.

This pear was raised at the École d'Horticulture at Écully, near Lyons, under the direction of my friend the late M. Willermoz. It originated from seed of Beurré Giffard, sown on the 11th of August, 1851, and it was named in honour of M. Auguste Jurie, President of the Horticultural Society of the Rhone.

AUGUSTE ROYER.—Fruit, small or below medium size, from two to two and a quarter inches wide, and two and a quarter to two and a half high; obovate, even in its outline. Skin, entirely covered with warm brown russet, and sprinkled all over with darker brown russet dots. Eye, small and open, with erect, acute segments, set in a small round basin. Stalk, from half an inch to three-quarters long, slender, obliquely inserted by the side of a fleshy lip. Flesh, yellowish white, gritty, juicy, and sweet.

A worthless pear; ripe in the end of October, when it rots at the core. In 1866 I found it very astringent and with a disagreeable flavour. In 1867 it was not astringent, but sweet, and of no character.

It was raised by Van Mons, and the tree became the property of M. Charles Durieux, of Brussels. On being submitted to the Royal Commission of Pomology in 1853, it was named in honour of M. Auguste Royer, of Namur, the President of the Commission.

AURATE (*Muscat d'Août; Muscat de Nancy; Averat; August Muscat; Goldbirne; Auratebirne; Kleine Rothe Sommermuscateller; De Honville*).—Fruit, small, growing in clusters, an inch and a quarter long, and the same in breadth; roundish turbinate. Skin, smooth, green at first, but changing as it ripens to fine deep yellow, and where fully exposed to the sun washed with light red, but where shaded entirely yellow. Eye, large and open, with long reflexed segments, and placed in a shallow depression. Stalk, an inch long, inserted without depression. Flesh, yellowish white, crisp and juicy, with a sugary and pleasant Muscat flavour.

A dessert pear of ordinary quality; ripe in the middle of August, and continues in use for about fourteen days.

The tree attains a large size, and is a vigorous grower, a very abundant bearer, and thrives better on the pear than the quince. It is one of the earliest pears, succeeding the Petit Muscat in about eight days, but has the advantage over that variety in being larger and better-flavoured.

Aurore. See *Beurré Capiaumont.*

Austrasie. See *Jaminette.*

AUTUMN BERGAMOT (*Common Bergamot; Bergamot; English Bergamot; York Bergamot*).—Fruit, small, two inches and a half wide, and the same in depth; roundish and somewhat depressed. Skin, yellowish green, with dull brown on the side next the sun, and covered all over with rough grey russet specks. Eye, small and open, set in a shallow basin. Stalk, half an inch long, stout, inserted in a wide, round, and even cavity. Flesh, greenish white, slightly gritty at the core, but otherwise tender, melting, juicy, and richly flavoured.

An old dessert pear of the first quality; ripe in October. The tree is a vigorous grower and hardy, forms a handsome standard, and is a most abundant bearer. It succeeds well either on the pear or quince.

It has been stated by Switzer, and by some subsequent writers, evidently on his authority, that the Autumn Bergamot "has been an inhabitant of our island ever since the time that Julius Cæsar conquered it. Possibly it was the Assyrian Pear of Virgil (*Quod a Syria translata fuisset*), say some commentators, and was, as may be deduced from thence, part of the furniture of the once celebrated and famous gardens of Alcinous." As this can be only conjecture on the part of Switzer, and is unsupported by evidence, I think it extremely improbable. It is rather singular, notwithstanding this statement, that he is the first English author who mentions it, for it is not in the lists of Rea, Worledge, or Evelyn, nor in the very comprehensive list of Leonard Meager, of the fruits which were cultivated in the London nurseries in 1688. Neither is it even mentioned by Rea, Ralph Austin, Parkinson, nor William Lawson, and, indeed, by no author is it recorded prior to Switzer himself. Parkinson speaks of the *Winter* Bergamot as "of two or three sorts, being all of them small fruit, somewhat greener on the outside than the summer kindes; all of them very delicate and good in their due time; so some will not be fit to bee eaten when others are well-nigh spent, every of them outlasting another by a moneth or more." But of the Autumn Bergamot we have no early record.

AUTUMN COLMAR (*De Bavay*).—Fruit, large, three inches and a quarter long, by two and three-quarters wide; obtuse pyramidal, rounded at the apex, and narrowing obtusely towards the stalk. Skin, smooth, lemon-coloured, strewed with dots and markings of russet, and with a circle of russet round the eye. Eye, open, with erect narrow segments, and filled with the remnants of the stamens, placed in a shallow basin rather on one side. Stalk, nearly two inches long, curved, fleshy, uneven, with indications of incipient buds, dark brown, but green where it has been shaded, inserted on the end of the fruit with little or no

cavity. Flesh, coarse-grained, sweet, and perfumed, but not possessing any special merit.

A second-rate pear; ripe in the end of September and beginning of October.

The tree is an excellent bearer, succeeds well as a standard, and may be grown with equal success either on the pear or the quince.

It was raised by Van Mons, and named in honour of M. de Bavay, a nurseryman at Vilvorde, near Brussels; but being received by the Horticultural Society of London from the raiser without a name, it became known in the collection of that establishment as Autumn Colmar, from a fancied resemblance of the flavour to that of the Old Colmar.

AUTUMN JOSEPHINE.—Fruit, even and regular in its outline, turbinate, and somewhat flattened at the crown. Skin, greenish yellow when quite ripe, and strewn with patches of thin pale brown russet, and with a russet patch round the stalk. Eye, open, with short erect segments, and set in a shallow depression. Stalk, three-quarters of an inch long, woody, and inserted without depression. Flesh, yellowish, with a pale salmon tinge, like that of Joséphine de Malines, tender, fine-grained, and very juicy. Juice, rich, sugary, and with a fine aromatic flavour.

A pear of uncertain merit; ripe in the middle of October, and lasting about a fortnight. The tree is an excellent grower, and forms a large head.

This was obtained from seed by W. E. Essington, Esq., of Ribbesford House, Bewdley. The seed, which was obtained from Joséphine de Malines, was sown in the year 1856, and scions from the seedling were grafted on the stock of a worthless pear-tree, which had been cut down in 1861, and first produced fruit in 1869.

AUTUMN NELIS (*Graham's Autumn Nelis*).—Fruit, the size of a large Winter Nelis; obovato-turbinate in shape. Skin, entirely covered with brown russet, with here and there a patch of the greenish yellow shining through. Flesh, yellowish, very tender, melting, and buttery, with a rich sugary juice.

A first-rate pear; ripe in October, but soon decays. The tree is very hardy and a great bearer.

AVOCAT ALLARD.—A cooking pear, raised by M. Grégoire, of Jodoigne.

AVOCAT NELIS.—A medium sized pear, of a turbinate shape, deep yellow colour considerably covered with russet, and with a juicy, sweet, and perfumed flesh. It is only of second-rate quality, and is in use from January till April.

D'AVRIL.—Fruit, large, pyramidal, uneven in its outline, and considerably bossed round the eye. Skin, smooth and shining, of a lively dark green colour, with a dark brown tinge next the sun, and patches of ashy-grey russet on the shaded side; the whole surface

covered with very large pale-coloured specks. Flesh, crisp, juicy, and sweet.

Ripe in March and April.

AYLTON RED.—Fruit, small; roundish turbinate. Skin, covered with rough russet dots. Eye, small and open, set in a shallow depression. Stalk, nearly an inch long, straight, inserted in a small round cavity.

A Herefordshire perry pear which is growing rapidly into popularity.

Badham's. See *Brown Beurré*.

BALOSSE.—Fruit, two inches and three-quarters long, and the same in diameter; roundish turbinate. Skin, rough, thick, of a dark green colour, shaded with brown, but as it ripens it becomes yellow, and is then coloured with red. Eye, large and open, with long leafy segments, set in a wide and rather shallow basin. Stalk, an inch long, slender, and woody, attached without depression, and with a fleshy swelling on one side of it. Flesh, yellow, crisp, sugary, and perfumed.

A cooking pear, grown extensively in the neighbourhood of Chalons-sur-Marne, where it has been cultivated for nearly three centuries as the great resource of the farming and working class. It is an excellent pear when cooked, and keeps remarkably well till March, when in some seasons it may be used in the dessert.

The tree is an immense bearer, one tree producing, on an average, twenty-four bushels of fruit.

Bancrief. See *Crawford*.

Banneux. See *Jaminette*.

BARBE NELIS.—Fruit, small, two inches and a quarter wide, and two inches and a half high; obovate, even and regular in its outline. Skin, smooth, pale green, and changing to yellowish green as it ripens, the surface strewed with small dots. Eye, large and open, with rather long segments, and set level with the surface. Stalk, an inch and a quarter long, very fleshy, with several fleshy folds at the base, where it unites with the fruit. Flesh, quite white, juicy, very sweet, and with a sort of honied juice.

A very inferior fruit unless eaten just when gathered, or rather before it ripens on the tree, in the third week of August. If allowed to hang till it is quite ripe it soon decays, and in a few days becomes a bag of rottenness. Mr. Blackmore considers it worthless at Teddington.

It was raised by M. Grégoire, of Jodoigne, in 1848, and was named after a member of the family of Nelis of Malines.

BARLAND.—Fruit, small and obovate. Skin, dull green, considerably covered with grey russet. Eye, large and open, with erect

segments, and placed even with the surface, and without any depression. Stalk, half an inch long, and slender.

This is a very fine old perry pear. The specific gravity of its juice is, according to Mr. Knight, 1070.

Mr. Knight says : "Many thousand hogsheads of perry are made from this fruit in a productive season ; but the perry is not so much approved by the present as it was by the original planters. It however sells well whilst new to the merchants, who have probably some means of employing it with which the public are not acquainted ; for I have never met with it more than once within the last twenty years out of the districts in which it is made ; and many of the Herefordshire planters have applied to me in vain for information respecting its disappearance. It may be mingled in considerable quantity with strong and new port, without its taste being perceptible ; and as it is comparatively cheap, it possibly sometimes contributes one of the numerous ingredients of that popular compound."

"The Barland Perry appears to have been extensively cultivated in Herefordshire prior to the publication of Evelyn's 'Pomona,' in 1674, in which it is very frequently mentioned ; and as no trees of this variety are found in decay from age, in favourable soils, it must be concluded that the identical trees which were growing when Evelyn wrote, still remain in health and vigour."

"The original tree grew in a field called the *Bare Lands*, in the parish of Bosbury, whence the variety obtained its name, and it was blown down a few years ago." Marshall says, "The Barland Pear is in great repute, as producing a perry which is esteemed singularly beneficial in nephritic complaints."

BARONNE DE MELLO (*His ; Phillipe Goës*).—Fruit, of a curved pyramidal shape, rounding towards the eye, and tapering on one side with a dipping curve towards the stalk ; sometimes the surface is bossed or undulating, but generally it is even. Skin, almost entirely covered with dark brown russet, which is thin and smooth, so that it has no roughness to the feel ; on the shaded side, the ground colour, which is generally more or less visible, is greenish yellow, mottled over with russet. Eye, small and open, with incurved, tooth-like segments, and placed in a very slight depression, sometimes almost level with the surface. Stalk, half an inch long, slender, woody, and of a brown colour, inserted on the surface of the fruit. Flesh, greenish yellow, fine-grained, melting, and buttery ; juice, very abundant, rich, sugary, brisk, and vinous, with a fine aroma when it is in perfection ; but in some seasons, and in poor soils, in exposed and cold situations, I have found it coarse-grained and gritty, not at all sugary, and with a watery juice.

This is a very excellent autumn pear, and one of the very first quality. It ripens in the end of October, and sometimes keeps well into November. Though an early autumn pear, it ripens well without decaying at the core, a property which too many do not possess. The tree is very hardy, and maintains a vigorous, though not a rampant growth. It is an excellent bearer, and succeeds well on the quince stock, either as a pyramid or a dwarf bush.

This is the true Baronne de Mello, respecting which there is a great confusion. I had it from M. Papeleu, of Wetteren, in 1847, and it proves to be identical with the fruit described by M. Decaisne, M. Mas, and M. de Liron d'Airolles. It is remarkable that the latter is the only one of these authors who notices the *greenish* tinge of the flesh, which I have observed as a constant character. It also corre-

sponds with fruit of Baronne de Mello sent me by M. André Leroy in 1866. There is an admirable figure of this in the *Jardin Fruitier du Museum*, in which the characteristic dark brown russet of the skin is well represented. This is said to have been raised by Van Mons, who sent it to Poiteau of Paris about 1830, and he dedicated it to M. His, Inspector-General of Public Libraries. At a later period M. Jamin, of Bourg-la-Reine, having received it from Belgium without a name, called it Baronne de Mello in honour of that lady, who resided at Piscop, in the department of Seine et Oise.

Bartlett. See *Williams's Bon Chrétien.*

BASINER.—Fruit, Doyenné-shaped, rather uneven, and bossed on its surface. Skin, with a greenish yellow ground colour, and much covered with pale cinnamon-brown russet, which is distributed in patches, particularly round the stalk and in dots, which are interspersed with green dots over the surface. Eye, small and open, sometimes wanting, set in a deep and narrow basin. Stalk, short, stout, and slightly curved, set in the centre of the stump-ended fruit, in a round and rather deep cavity. Flesh, yellowish white, fine-grained, crisp, sweet, and very juicy and sugary.

One of the best very late pears I have met with, which ripens in the end of May and beginning of June.

This was raised by M. J. de Jonghe, of Brussels, and first produced fruit in 1857, at which time the tree was twelve years old. The tree is an excellent bearer.

BASSIN (*Bellissime d'Été; Jargonelle (?); Saint Laurent; Just; Belle Cornélie*).—Fruit, medium sized; obtuse pyriform. Skin, smooth and shining, of a fine rich lemon-yellow colour, strewed with large russet dots on the shaded side, and bright light crimson, marked with a few broken streaks of darker crimson, and strewed with white dots on the side exposed to the sun. Eye, open, with long, spreading, downy segments, placed in a shallow depression. Stalk, an inch long, placed on a level with the surface, or in a slight cavity. Flesh, white, rather dry, with a sweet, slightly perfumed, and somewhat astringent juice.

An inferior pear; ripe in the middle of August.

This, we are informed by M. Decaisne, is sold extensively in the markets and streets of Paris. It is the fruit described by Duhamel under the name of Bellissime d'été and I believe it to be the Jargonelle of Merlet; but as there is so great confusion among the names and synonymes of Bellissime d'été, Jargonelle, Suprême, and Vermillon d'été of different authors, I have followed M. Decaisne, and here adopted his nomenclature, so as to prevent any further difficulty, and adopted a name by which this variety may be henceforth distinguished.

De Bavay. See *Autumn Colmar.*

BEADNELL'S SEEDLING.—Fruit, below medium size; turbinate or obovate, even and regular in its outline. Skin, smooth, and somewhat shining, and before it is ripe of a bright green colour, with dull red cheek on the side where exposed to the sun; but when ripe the green becomes yellow, and the dull red crimson, and where the two colours blend there are some stripes of crimson; on the coloured side

it is thickly dotted with minute grey dots. Eye, open, set level with the surface, or rather a little prominent, and surrounded with small bosses. Stalk, half an inch long, inserted in a small round cavity. Flesh, melting, very juicy, sweet, and richly flavoured.

A fine early pear, ripe in the middle and end of September, but it does not keep long. The tree is a very abundant bearer, and well adapted for orchard culture. It is a vigorous and healthy grower, and somewhat spreading in its habit.

This was raised by Mr. John Beadnell, of West Green Road, Tottenham, Middlesex, and the tree fruited about 1840.

Beauchamps. See *Bergamotte Cadette.*

Beau de la Cour. See *Maréchal de Cour.*

Beau Present. See *Jargonelle.*

Beauté Hâtive. See *Fondante de Brest.*

Bec d'Oie. See *Angleterre.*

Bec d'Oisseau. See *Angleterre.*

Belle Cornélie. See *Bassin.*

BEAU PRÉSENT D'ARTOIS (*Présent Royal de Naples*).—Fruit, large and pyriform. Skin, greenish yellow, covered with patches and dots of brown russet. Eye, small and closed, set in a shallow basin. Stalk, about an inch long, slightly depressed. Flesh, melting, juicy, sweet, and pretty good flavoured.

Ripe in September. Mr. Blackmore says it is worthless at Teddington.

Beauté de Terwueren. See *Uvedale's St. Germain.*

Bedminster Gratioli. See *Jersey Gratioli.*

Bein Armudi. See *Besi de la Motte.*

Bell Pear. See *Catillac.*

Bell Tongue. See *Windsor.*

Belle Alliance. See *Beurré Sterckmans.*

Belle Andrienne. See *Vicar of Winkfield.*

Belle Angevine. See *Uvedale's St. Germain.*

Belle d'Août. See *Hampden's Bergamot.*

Belle Après Noël. See *Fondante de Noël.*

Belle d'Austrasie. See *Jaminette.*

Belle de Berri. See *Vicar of Winkfield.*

Belle des Bois. See *Flemish Beauty.*

BELLE DE BRISSAC.—Fruit, large, three inches wide, and three inches and three-quarters long; oblong-obovate, blunt at the stalk,

which is an inch and a quarter long, curved, and inserted in a wide cavity. Skin, green, becoming yellowish green as it ripens, considerably covered with rough brown russet. Eye, half open, with incurved, tooth-like segments, and almost level with the surface. Flesh, rather coarse, somewhat gritty, greenish for a considerable distance under the skin, crisp and crackling, very juicy and sweet, but with not much flavour.

Good as a stewing pear, but inferior for the dessert. In use from January till March.

Belle de Bruxelles. See *Hampden's Bergamot.*

Belle de Fouquet. See *Tonneau.*

Belle Épine du Mas. See *Épine du Mas.*

Belle Épine Fondante. See *Monchallard.*

Belle et Bonne. See *Hampden's Bergamot.*

Belle et Bonne. See *Bellissime d'Automne.*

Belle d'Écully. See *Premices d'Écully.*

Belle d'Esquermes. See *Jalousie de Fontenay.*

Belle Excellente. See *Duc de Brabant.*

Belle Fertile. See *Ah! mon Dieu.*

Belle de Flandres. See *Flemish Beauty.*

BELLE DES FORÊTS.—Fruit, large, two inches wide, and three inches and a half long; pyramidal, uneven and undulating in its outline, and much like Van Mons Léon Leclerc in shape. Skin, green, becoming of an uniform pale straw-colour when ripe, strewed all over with very minute dots. Eye, quite star-like, set in a very shallow depression. Stalk, an inch long, stout, fleshy throughout its whole length, set obliquely by the side of a fleshy lip. Flesh, yellow, firm, crisp or half buttery, very juicy, sweet, and refreshing, with a flavour like that of Citron des Carmes.

A very nice juicy pear, which ought to be eaten before it assumes its yellow tinge, for then it has begun to decay at the core. It is in use in the last week of September.

BELLE FLEURUSIENNE.—Fruit, medium sized, two inches and a half wide, and three inches and a half high; pyramidal. Skin, smooth and somewhat shining, with here and there a tinge of green, the whole surface thickly strewed with large russet dots and star-like specks. Eye, open, with short and somewhat reflexed segments, set in a very shallow and plaited basin. Stalk, slender, curved, inserted on one side of the apex, with a high shoulder on one side. Flesh, tender and buttery, very juicy, but not rich.

In use during November and December.

I am indebted to M. J. de Jonghe, of Brussels, for this and many others of

the new Belgian fruits, which he sent me in 1864. It was raised by M. Alex. Bivort in 1849 at Great St. Remy, near Fleurus in Belgium.

Belle Gabrielle. See *Ambrette d'Hiver*.

Bellegarde. See *Gilogil*.

Belle Heloïse. See *Vicar of Winkfield*.

Belle Henriette. See *Henriette*.

Belle de Jersey. See *Uvedale's St. Germain*.

BELLE ISLE D'ANGERS.—Fruit, roundish oval, three inches long, and two inches and a half wide. Skin, entirely covered with a coat of greenish dark brown russet, which is very fine and smooth to the feel, and covered with large grey dots, except on the shaded side, where the greenish yellow ground colour is exposed, and this also is marked with large russet dots. Eye, small and open, with short, stout, erect segments placed in a shallow and round basin. Stalk, woody, about an inch long, and inserted in a small round cavity, with a fleshy protuberance on one side of it. Flesh, white, rather coarse-grained, half buttery and very juicy, sweet, and slightly perfumed.

This is only a second or third-rate pear, and not worth cultivation. It is ripe in the beginning of December.

BELLE JULIE (*Alexandrine Helie*).—Fruit, medium sized, long obovate, even and regularly shaped. Skin, rather rough to the feel from the large russety specks with which it is covered. The colour is dull brown, somewhat like that of the Brown Beurré ; and on the side next the sun it has a warm reddish brown glow, like a gipsy's blush. On the shaded side, where the skin is not covered with russet, the green ground colour shows through. Stalk, an inch long, brown, and woody, inserted on one side of the fruit under a fleshy lip. Eye, clove-like, wide open, with long segments, and set almost on a level with the surface of the fruit. Flesh, yellowish, tender, buttery, melting, and very juicy. The juice is rich, sugary, and vinous, with a fine perfume.

A most delicious pear ; ripe in the end of October. This ought to be more extensively cultivated. Mr. Blackmore says it is a vast cropper, and of fair quality at Teddington.

Raised by Dr. Van Mons, and first fruited in 1842. It is named after his granddaughter, Julie Van Mons, the daughter of General Van Mons.

BELLE DE L'ORIENT.—Fruit, very large, four inches and three-quarters long, and three and a quarter wide ; pyramidal, like a large Louise Bonne of Jersey, and very similar to it in colour, being bright red next the sun, and covered with large freckles. Eye, small, set in a deep cavity. Stalk, upwards of an inch long, deeply inserted. Flesh, tender, melting, sweet, and juicy.

Ripe in October, and soon decays.

Belle Lucrative. See *Fondante d'Automne.*

Belle de Luxembourg. See *Hampden's Bergamot.*

BELLE MOULINOISE.—A somewhat oblong pear of large size; greenish skin, considerably covered with rough russet; a long stalk and large eye. The flesh is half melting, juicy, and perfumed.

A second-rate pear; in use from January till March.

Belle de Noël. See *Fondante de Noël.*

Belle Noisette. See *Bellissime d'Hiver.*

Belle de Prague. See *Belle de Thouars.*

BELLE ROUENNAISE.—Fruit, large, four inches and a quarter long, and three inches wide; pyramidal in shape, and evenly formed. Skin, smooth, dark green, very finely dotted with grey dots, and marked and streaked with grey spots; as it ripens it becomes of a brighter colour. Eye, half open, with erect greenish segments, placed in a shallow and pretty wide basin. Flesh, tender, buttery, and melting, very juicy, sugary, and perfumed.

A first-rate pear; ripe in November and December.

It was raised by M. Boisbunel, of Rouen, in 1845, and produced fruit in 1856.

Belle Sans Pepins. See *Hampden's Bergamot.*

BELLE DE SEPTEMBRE (*Grosse de Septembre*).—A large roundish ovate pear, pale yellow dotted with russet, and with a reddish brown cheek on the side next the sun. The flesh is half melting, juicy, but with a somewhat astringent flavour.

Only a second-rate or inferior pear; ripe during September and October.

BELLE DE THOUARS (*Belle de Thouarsé; Coulon St. Marc; Belle de Prague; Saint Marc; Belle de Troyes*).—Fruit, large, long, and pyramidal, four inches and a half high, and two inches and three-quarters wide; uneven and undulating in its outline. Skin, somewhat rough, at first of a bronzy olive, changing to ferruginous brown or cinnamon brown, shaded with violet, strewed with brown dots. Eye, open, with spreading segments, placed in a deep depression. Stalk, long and straight, an inch and a quarter long, inserted in a line with the axis of the fruit, and surrounded with small bosses. Flesh, white, half melting, sugary, and briskly flavoured.

A cooking pear; in use in the end of November and December.

Belle de Thouarsé. See *Belle de Thouars.*

Belle de Troyes. See *Belle de Thouars.*

Belle Vièrge. See *Jargonelle.*

Belle de Zees. See *Bonne d'Ezée.*

Bellissime. See *Windsor.*

BELLISSIME D'AUTOMNE (*Petit Certeau ; Vermillon ; Belle et Bonne ; Poir des Dames ; Vermillon des Dames*).—Fruit, medium sized, three inches and a half long, and two inches broad ; long pyriform in shape. Skin, smooth and shining, of a pale straw-colour where shaded ; but where exposed to the sun it is covered with fine deep crimson, with stripes of the same colour round about the stalk, and the whole covered with grey dots. Eye, considerably depressed in a wide and plaited basin. Stalk, from an inch to an inch and a quarter long, fleshy at the insertion, where it is attached to the fruit without any cavity. Flesh, white, crisp, and slightly gritty, juicy, sugary, and with an aromatic flavour.

An old French pear, which if grown against a wall becomes melting, and may then rank as a good dessert fruit ; but as it does not merit such a situation it is only fit in this climate to be cultivated as a standard, and the fruit used for culinary purposes. It is ripe in the end of October and beginning of November.

The tree is a hardy, vigorous grower, and an abundant bearer ; it succeeds well as a standard either on the pear or quince.

Bellissime d'Éte. See *Bassin.*

BELLISSIME D'HIVER (*Teton de Vénus ; De Bure ; Belle de Noisette ; Vermillon d'Espagne*).—Fruit, very large, four inches wide, and three inches and three-quarters high ; roundish turbinate. Skin, smooth and somewhat shining, of a fine deep green colour on the shaded side and brown where exposed to the sun, but changing as it attains maturity by keeping to lemon yellow on the shaded side and fine vermilion next the sun ; strewed all over with large brown russet dots. Eye, large and open, set in a rather deep basin. Stalk, an inch long, stout and somewhat fleshy, particularly at the insertion, where it is placed in a rather deep cavity with a fleshy swelling on one side of it. Flesh, white, fine-grained, crisp, and tender, sweet, and with a musky flavour.

One of the very best culinary pears with which I am acquainted, and quite free from that disagreeable grittiness which is peculiar to baking pears generally. It is both in size and every other respect superior to the Catillac, and continues in use from November till April.

The tree is a free and vigorous grower, and excellent bearer, and succeeds well as a standard either on the pear or the quince.

Bellissime de Jardin. See *Béquesne.*

BELMONT.—Fruit, medium sized ; roundish oval, even and regularly shaped, with somewhat of the form of a Swan's Egg. Skin, rather rough to the feel, being covered with a coating of somewhat rough russet, which extends over the whole surface of the fruit, with the exception of the shaded side, where it is greenish yellow, and con-

siderably covered with patches and dots of dark brown russet. On the side next the sun the brown russet has a coppery red glow, and some faint traces of crimson mottles and streaks shining through. Eye, rather small and open, destitute of segments, and set on a level with the surface. Stalk, an inch long, rather slender, inserted in a small, narrow, shallow cavity. Flesh, yellowish, rather coarse-grained, and gritty, sugary, vinous, and with a fine Swan's Egg flavour.

An excellent stewing pear, almost of first-rate quality; ripe in the end of October and beginning of November. It was raised by Mr. T. A. Knight of Downton Castle.

Benedictine. See *Brown Beurre.*

Bens. See *Angélique de Bordeaux.*

BENVIE.—Fruit, small, two inches long, and an inch and three-quarters wide; obovate. Skin, yellowish green, sometimes tinged and strewed with dull dingy red on the side next the sun, almost entirely covered with thin delicate grey russet, and thickly strewed with russety dots. Eye, large and open, full of stamens, with a dry membranous calyx, which is plaited, but not divided, and covered with a white crust. Stalk, an inch and a quarter long, fleshy at the base, and obliquely inserted, with scarcely any depression. Flesh, yellowish, buttery, juicy, perfumed, and excellent.

A Scotch dessert pear; ripe in August and September. The tree is a free grower, and an immense bearer, so much so that the branches have to be propped up during the fruit season.

This is a very excellent variety of summer pear, adapted to the climate of Scotland. It is doubtful whether it could be grown so well in the south of England, and retain the same flavour which it does in the north; and even if it did it could not rival some of the varieties which are better adapted for the southern counties. Still it is worthy of the notice of orchardists in the north of England and south of Scotland, and I am much surprised that it has not a wider cultivation than I have hitherto observed; the only districts where I have seen it grown to any extent being the Carses of Gowrie and Stirling. I have noticed it also in great perfection in Morayshire, and I have no doubt, if it were better known, it would soon displace such inferior varieties as Crawford, Grey Goodwife, and many others of a similar class.

BÉQUESNE (*Béquesne Musqué; Bellissime de Jardin; Asperge d'Hiver; Schnabelbirne; Eselsmaul; Eselstopf*).—Fruit, large and handsome, even and regular in its outline, pyriform or abrupt pyramidal in its shape, three inches and a half long, and three inches broad. Skin, of a fine bright golden yellow colour on the shaded side, and on the side next the sun it is of a bright crimson; the surface is strewed with large russet dots, which give it a rough feel when handled, and with a patch of russet round the stalk. Eye, open, with rather long spreading segments, and set in a shallow depression. Stalk, an inch and a half long, inserted without depression on the end of the fruit. Flesh, coarse-grained and rather gritty, firm and crisp, sweet, and slightly perfumed.

An excellent cooking pear, which comes into use in October, and continues all the winter.

In reference to the origin of the name, M. Decaisne says: "In Champagne a prattling young girl is called *Béquène* or *Bequens*. In Lorraine the green woodpecker is called *beccaine*, which makes a great noise with its beak. The old Pear d'Angleterre, very similar to this in the length of its stalk, in some provinces bears the name of *Bec-d'oie*." From which I assume that the name of *Bequesne* is in allusion to the great length of the stalk.

Bergamot. See *Autumn Bergamot*.

Bergamotte of the French. See *Bergamotte d'Automne*.

Bergamotte d'Alençon. See *Bergamotte de Hollande*.

Bergamotte d'Austrasie. See *Jaminette*.

BERGAMOTTE D'AUTOMNE (*Bergamotte; Bergamotte Commune; Bergamotte de Recons; Bergamotte de Helière; Bergamotte Rond d'Automne; Herfst of Laate; Bergamotte Ordinaire; Bergamot; Hollandse Bergamot; Soppige Groentje; Maatjes Peer; Heere Peer; Herbst Bergamotte*).—Fruit, rather below the medium size, two inches and a half wide, and two inches and a quarter high; roundish turbinate, and flattened at the apex. Skin, smooth and shining, green at first, and becoming yellow as it attains maturity, with a tinge of brownish red on the side next the sun, and strewed with grey dots. Eye, small and open, set in a slight depression. Stalk, half an inch long, inserted in a small cavity. Flesh, yellowish white, juicy, melting, and tender, with a sweet and perfumed flavour.

An old dessert pear, highly esteemed on the Continent as of first-rate quality; but in this climate it does not attain the same perfection.

It is ripe during October and November. The tree is tender and subject to canker. It requires to be grown on a light soil, and in a warm situation, either with a south-east or south-west aspect on a wall.

M. Decaisne and M. André Leroy have both erred in making the Autumn Bergamot of the English synonymous with this. They are perfectly distinct varieties.

Bergamotte Beauchamps. See *Beurré Beauchamps*.

Bergamotte de la Beûvrier. See *Summer Franc Real*.

BERGAMOTTE BUFO (*Crapaut; Bergamotte Crapaud*).—Fruit, small, two inches and a quarter wide, and two inches high; even and regular shape, which is that of a true Bergamot. Skin, dull greenish yellow, very much covered with large light brown russet specks, which are so thick on the side next the sun that they form quite a russety coat. Eye, small and open, with spreading segments, set in a small shallow basin. Stalk, an inch and a half long, slender and woody, inserted in a narrow depression. Flesh, yellowish, rather coarse-grained, half melting, and very juicy; juice with a rich honied flavour.

An excellent little dessert pear, of first-rate quality in regard of flavour; ripe in the end of October.

It is a very old French pear.

Bergamotte de Bruxelles. See *Hampden's Bergamot.*

Bergamotte de Bugi. See *Easter Bergamot.*

BERGAMOTTE CADETTE (*Biémont; De Cadet; Milan; Cadet de Bordeaux; Cadette; Voye aux Prestres; Milan de Bordeaux*).—Fruit, about medium size, two inches and a half high, and two inches and a quarter wide; roundish obovate, generally smaller on one side of the axis than on the other. Skin, yellowish green, changing to pale yellow, with dull brownish red on the side next the sun, covered with thin pale brown russet, and large dots, which are brown on the shaded side and grey next the sun. Eye, open, with long, acuminate, spreading segments, set in a wide, rather deep, but sometimes shallow basin. Stalk, three-quarters of an inch long, inserted in a small cavity. Flesh, white, tender, melting, and very juicy, with a rich, sugary, and musky flavour.

A very good dessert pear, which ripens in October, and continues in use, ripening successively, till January. The tree is hardy, vigorous, and an excellent bearer, succeeding well as an open standard.

This variety is made synonymous with Beurré Beauchamps in the Horticultural Society's Catalogue; but as it is quite distinct from the Beurré Beauchamps of Van Mons, which I received from Belgium, I have not considered it safe to introduce that as a synonyme.

BERGAMOTTE DE COLOMA.—Fruit, rather below medium size, two inches and a quarter high, and the same in breadth; roundish obovate. Skin, greenish yellow, becoming bright yellow when it ripens, and with a pale tinge of red on the side next the sun; the whole surface is covered with large pale brown russet dots, and there are patches of russet round the eye and the stalk. Eye, open, set in a small shallow depression. Stalk, half an inch long, stout, inserted obliquely by the side of a fleshy protuberance. Flesh, yellowish white, not very juicy, somewhat gritty, with a brisk and not a rich flavour.

An inferior pear; ripe in the end of October.

Bergamotte Commune. See *Bergamotte d'Automne.*

Bergamotte Crapaud. See *Bergamotte Bufo.*

Bergamotte Crasanne. See *Crasanne.*

BERGAMOTTE DESTRYKER (*Bergamotte de Stryker*).—Fruit, small, even, and regularly shaped, roundish. Skin, smooth, and somewhat shining, of a greenish yellow colour, and marked with russet dots. Eye, very large and open, with long, broad, and spreading segments. Stalk, about three-quarters of an inch long, quite green,

and inserted without depression. Flesh, white, half melting, and very juicy. Juice, thin and watery, sweet, and pleasantly flavoured.

A second-rate little pear; ripe in the end of October.

This was raised by M. Parmentier, of Enghein.

BERGAMOTTE DUSSART.—Fruit, above medium size, three inches wide, and three inches and a quarter long; roundish turbinate, considerably resembling the Doyenné Blanc in shape. Skin, bright green at first, but changing, as it ripens, to lemon-colour, dotted with numerous green, brown, and grey dots, and marked with large patches of dark green, and a thin coating of russet round the stalk. Eye, open, placed in a wide and shallow cavity. Stalk, about an inch long, set in a shallow but wide and undulating cavity, and sometimes pressed to one side by a large swelling. Flesh, white, tender, and melting, very juicy and vinous, with a slight acidulated, sugary, and perfumed flavour.

A very excellent dessert pear; in use from November till January.

The tree is a free grower and hardy, a very abundant bearer, and succeeds well as a pyramid or standard equally well on the pear or quince.

It was raised in Belgium by M. Dussart, a gardener at Jodoigne, about the year 1829. I received it in 1849, and first saw the fruit in 1851. From what I then observed of its quality, it appeared to be a variety worth cultivating. Mr. R. D. Blackmore finds it an inferior fruit at Teddington.

BERGAMOTTE ESPEREN (*Esperen*).—Fruit, medium size, frequently above medium size, varying from two inches and three-quarters wide and two inches and a quarter high, to three inches and a half wide and three inches high. It is, in the smaller fruit, distinctly Bergamot-shaped, but in large and well-grown specimens it is rather turbinate, narrowing abruptly to the stalk, even and regular in its outline. Skin, coarse and rough, at first of a dark green colour, covered with large brown russet dots, but, as it attains maturity, it assumes a dull greenish yellow hue, and the numerous large russet dots become grey; sometimes, on the side that has been exposed to the sun it assumes a faint orange tinge. Eye, small and open, with a dry, rigid, horny calyx, of no regular form, set in a pretty deep, wide, and even basin. Stalk, three-quarters of an inch long, stout, and somewhat fleshy at the insertion, and placed in a small narrow cavity. Flesh, yellowish, fine-grained, quite melting, very juicy and sugary, with a pleasant aroma.

A most delicious late pear, coming into season from about the middle of February, and lasting till April. A fit successor to Winter Nelis, but Mr. R. D. Blackmore says it does not ripen well in his garden at Teddington.

It was raised from seed about the year 1830, by Major Esperen, of Malines. "Pierre Joseph Esperen was born at Ghent, 29th January, 1780, and died at Malines, 13th August, 1847. He entered the service in 1804 as a volunteer, and

resigning at the restoration, he was free to indulge his tastes in pomology. His temporary return to the service in 1830 gained for him the rank of major.'

Bergamotte d'Été. See *Summer Franc Réal.*

Bergamotte d'Été Grosse. See *Hampden's Bergamot.*

Bergamotte Fiévée. See *Fondante d'Automne.*

Bergamotte Fortunée. See *Fortunée.*

Bergamotte de Fougère. See *Bergamotte de Hollande.*

Bergamotte Geerard. See *Gilogil.*

BERGAMOTTE HEIMBOURG.—Fruit, large, three inches and three-quarters in diameter, and three inches and a half high; Bergamot-shaped, even and regular in its outline. Skin, rough to the feel, from being considerably covered with brown russet; it is at first of a bright green, but changes to yellow as it ripens, and has a light tinge of red on the side next the sun. Eye, large and open, placed almost level with the surface, and with long segments, which sometimes are entirely wanting. Stalk, an inch long, slender, and woody, inserted somewhat obliquely in a small cavity. Flesh, white, fine-grained, tender, half buttery, and melting, very juicy, sugary, and with the flavour of the old Autumn Bergamot.

An excellent dessert pear; ripe in the middle of October.

This is one of Van Mons' posthumous seedlings, which produced fruit for the first time in 1847, and was named by M. Bivort in honour of M. Heimbourg, President of the Philharmonic Society of Brussels.

Bergamotte de Helière. See *Bergamotte d'Automne.*

BERGAMOTTE HERTRICH.—Fruit, rather below medium size, two inches high, and two inches and a half wide; Bergamot-shaped, inclining to roundish turbinate, even in its outline, except at the stalk, where it is furrowed. Skin, very much covered with ashy grey russet, through which the grass green ground is visible; on the side next the sun there is a brownish tinge, and there is a patch of pale brown russet surrounding the stalk and the eye. Eye, with narrow incurved segments set in a shallow and furrowed basin. Stalk, three-quarters of an inch long, inserted in a narrow cavity. Flesh, yellowish, with a greenish tinge under the skin, melting and juicy, with a rich flavour and fine aroma, somewhat resembling the Swan's Egg.

A delicious pear; ripe at Christmas, and will keep till May.

There seems to be great doubt among Continental pomologists as to what variety the name of Bergamotte Hertrich properly belongs. Leroy gives the name as a synonyme of Bergamotte Destrycker; Lucas, in the *Monatschrift*, describes it as an early pear, ripe in September. Baumann of Bollwyler says its season is from January till August. The fruit here described was introduced by the Earl of Chesterfield at Holme Lacy, near Hereford, to whom I am indebted for specimens, and as these agree with the excellent description of Jahn in the *Handbuch* I have no doubt that it is the true variety.

Bergamotte d'Hiver. See *Easter Beurré.*

BERGAMOTTE D'HOLLANDE (*Bergamotte d'Alençon; Bergamotte de Fougère; Beurré d'Alençon; Amoselle; Musquine de Bretagne; Holland Bergamot; Lord Cheney's; Sara; Hollandische Bergamotte*).—Fruit, large, three inches wide, and two inches and three-quarters high; roundish, and flattened. Skin, green at first, but changing as it ripens to clear yellow, and marked with several brown russet spots. Eye, small, set in a wide and deep basin. Stalk, an inch and a half long, slender, curved, and inserted in a small and furrowed cavity. Flesh, white, rather gritty, and coarse-grained, crisp, juicy, and pleasantly flavoured.

A dessert pear of second-rate quality, in use from March till June, but may be used before that period for cooking. The tree is vigorous either on the pear or quince, but to bring the fruit to perfection it requires a wall, which, however, it does not merit.

BERGAMOTTE DE JODOIGNE.—A small Bergamot-shaped fruit, with a yellow skin, dotted all over with russet dots. The flesh is tender, melting, rather gritty at the core, juicy, sweet, and with an agreeable perfume.

Its greatest merit is its long keeping, being in use up till May; but, like all late pears, it is hardly worth growing.

BERGAMOTTE LESÈLBE.—Fruit, below medium size, two inches and a half broad, and the same in height; Bergamot-shaped. Skin, dark green at first, but changing as it ripens to golden yellow, speckled with cinnamon-coloured russet, and strewed with darker brown dots, particularly towards the eye, and tinged with a crimson blush on the side next the sun. Eye, open, clove-like, with short segments, set in a wide and irregular basin. Stalk, half an inch long, stout, inserted on the extremity of the fruit without depression, and with several fleshy folds at its base. Flesh, white, coarse-grained, half melting, very juicy, and nicely perfumed.

A second-rate pear, hardly worth cultivating; ripe in the first or second week in October.

The tree was raised by M. Lesèlbe, in a vineyard on the estate of Lochefuret, near Tours, and it first produced fruit in 1843.

Bergamotte Lucrative. See *Fondante d'Automne.*

Bergamotte Marbré. See *Bergamotte Suisse.*

BERGAMOTTE MICO.—Fruit, about medium size, two inches and three-quarters broad, and the same in height; roundish, and not unlike a small Easter Beurré. Skin, greenish yellow, covered with freckles and dots of cinnamon-coloured russet. Eye, closed, with rather long awl-shaped segments, like those of Easter Beurré, and set in a shallow depression. Stalk, half an inch long, rather stout, and

placed in a narrow round cavity. Flesh, coarse-grained, gritty, and without much flavour.

An inferior pear; ripe in the end of November, when it becomes mealy.

BERGAMOTTE DE MILLEPIEDS.—Fruit, about medium size, two inches and three-quarters long, and two inches and a half broad; obovate, uneven in its outline, and considerably furrowed and knobbed round the eye. Skin, when ripe, of a deep lemon-yellow colour, sprinkled all over with large russet dots, and with an aurora glow on the side next the sun. Eye, small, closed, and deeply sunk, having narrow pointed segments. Stalk, an inch long, stout, and woody, placed rather on one side of the fruit, and with the flesh rising higher on one side than the other. Flesh, tender, buttery, and melting, fine-grained, richly flavoured.

A delicious pear; ripe in the end of October.

It was raised by M. Goubault, of Angers, at his country residence, Millepieds, a short distance from Angers, on the road to Saumur, and I am indebted for it to M. André Leroy, of that city, who has been good enough to furnish me with many of the finest fruits recently produced in France.

Bergamotte Ordinaire. See *Bergamotte d'Automne*.

Bergamotte Panachée. See *Bergamotte Suisse*.

Bergamotte de Paques. See *Easter Bergamot*.

Bergamotte de Paysans. See *Hampden's Bergamot*.

Bergamotte de la Pentecôte. See *Easter Beurré*.

Bergamotte Précoce. See *Early Bergamot*.

Bergamotte Rayée. See *Bergamotte Suisse*.

Bergamotte de Recons. See *Bergamotte d'Automne*.

BERGAMOTTE REINETTE.—Fruit, small, two inches and a half wide, and the same in height; Bergamot-shaped. Skin, at first bright green, marked with large russet patches, but changing to yellow as it ripens. Eye, small and closed, with narrow segments, placed in a pretty deep uneven basin. Stalk, half an inch long, stout, inserted in a rather deep irregular cavity. Flesh, half-tender, with an abundant sweet juice, which has a brisk acidity, like a Reinette Apple: hence its name.

A dessert pear of second-rate quality; ripe in the second week of September. The tree is vigorous, and an abundant bearer, and has a pyramidal habit.

It was raised by M. Boisbunel fils, of Rouen, and first produced fruit in 1857.

Bergamotte Ronde d'Automne. See *Bergamotte d'Automne*.

BERGAMOTTE ROUGE (*Rothe Bergamotte*).—Fruit, small, two inches and three-quarters broad, and two inches high; oblate, flattened at the apex, and tapering obtusely from the middle towards the stalk.

Skin, greenish yellow when ripe, washed with brownish red on the side next the sun, and marked with stripes of the same colour, the whole covered with fine delicate cinnamon-coloured russet, sprinkled with large grey dots. Eye, half open, placed in a wide and shallow basin. Stalk, short and stout, inserted in a deep cavity, with sometimes a fleshy swelling on one side of it. Flesh, white, tender, buttery, and melting, somewhat gritty, but, when grown in a light, warm, and slightly humid soil, it is rich and melting.

A dessert fruit of good quality; ripe in September. The tree is a vigorous grower, and an abundant bearer. It succeeds well as a standard or pyramid; and Diel says the fruit is better from an old than a young tree.

BERGAMOTTE SAGERET (*Sageret*).—Fruit, medium size, three inches wide, and three and a quarter high; roundish obovate, or somewhat turbinate. Skin, thick, yellowish green, thickly spotted with large brown russet specks, which are more dense on the side next the sun, and where they form large patches of russet, and occasionally with a tinge of red on the side next the sun. Eye, large, wide, not open, not depressed. Stalk, stout, three-quarters of an inch long, inserted in a cavity. Flesh, tender, melting, juicy, and sugary, with a pleasantly perfumed flavour, but rather gritty towards the core.

A good second-rate dessert pear; ripe in the end of November, and continuing in use during December and January. In France it is regarded as superior to the Easter Beurré, but it has not proved to be so with us.

The tree is very vigorous and hardy, and forms a handsome pyramid, succeeding well as a standard, either on the pear or the quince, but much more productive on the latter.

It was raised by M. Sageret, of Paris, about the year 1830.

Bergamotte Sieulle. See *Doyenné Sieulle*.

Bergamotte de Strycker. See *Bergamotte Destryker*.

BERGAMOTTE DE SOULERS (*Bonne de Soulers*).—Fruit, rather large, three inches and a quarter long by two and three-quarters wide; obovate, or oval. Skin, smooth and shining, pale yellow, with a tinge of brownish red on the side next the sun, and covered with green and brown dots, some of which are rather large, and with a patch of russet round the stalk. Eye, open, with short hard segments, and set in a shallow basin. Stalk, an inch long, stout, and inserted in a close and narrow cavity between two fleshy swellings. Flesh, white, tender, and melting, with an agreeable, sugary, and somewhat musky flavour.

An old French dessert pear, too tender for this climate, and considered only of second-rate quality. It is ripe during January and February.

The tree is tender, and subject to canker, but is a good bearer, and

requires to be grown against a wall, and in a light warm soil, which it does not merit. It succeeds well either on the pear or quince.

BERGAMOTTE SUISSE (*Bergamotte Suisse Rond; Bergamotte Panachée; Bergamotte Marbré; Bonté Bergamotte; Bergamotte Rayée; Schweizerbergamotte; Swiss Bergamot*).—Fruit, medium sized, two inches and a half wide, and the same in height; roundish and flattened, somewhat inclining to turbinate. Skin, smooth, and beautifully striped with green and yellow, and faintly tinged with red where it is exposed to the sun. Eye, open, placed in a round and shallow basin. Stalk, three-quarters of an inch long, inserted in a small cavity. Flesh, white, melting, and buttery, with a sugary and perfumed flavour.

An old French dessert pear, of second-rate quality, remarkable for its beautifully striped skin. It is ripe in October.

The tree, in rich soil, is a vigorous grower, and an excellent bearer. but, unless grown in a favourable situation, it is liable to canker. It succeeds well either on the pear or quince, and requires a wall to bring the fruit to perfection. Poiteau considers this a variegated form of Bergamotte d'Automne, which in all probability it is.

Bergamotte Suisse Longue. See *Verte Longue Panachée.*

Bergamotte Suisse Rond. See *Bergamotte Suisse.*

Bergamotte Sylvange. See *Sylvange.*

Bergamotte Tardive. See *Easter Beurré.*

Bergamotte Tardive. See *Colmar.*

BERGAMOTTE THOUIN.—Fruit, rather below medium size, two inches and a quarter wide, and the same in height; Bergamot-shaped, or roundish turbinate. Skin, smooth, pale green at first, but changing as it ripens to pale lemon-yellow, with a slight trace of pale brown russet about the eye, and covered over with numerous pale brown dots. Eye, open, with erect and horny segments, and placed in a shallow basin. Stalk, an inch long, slender, inserted in a narrow cavity. Flesh, white, tender, and melting, with an agreeable, sugary, and vinous flavour.

A good dessert pear, but only of second-rate quality; ripe in November. The tree is a vigorous grower, and an abundant bearer, succeeding well as a standard.

It was raised by Dr. Van Mons, and named in honour of M. J. Thouin, Director of the Jardin des Plantes at Paris.

Bergamotte de Toulouse. See *Easter Beurré.*

Berthebirne. See *Uvedale's St. Germain.*

Besi de Caissoy. See *Besi de Quessoy.*

Besi de Chassery. See *Échassery.*

Besi de Chaumontel. See *Chaumontel.*

Besi de l'Échasserie. See *Échassery.*

BESI ESPEREN.—Fruit, above medium size, three inches and three-quarters long, and two and three-quarters broad; long pyriform. Skin, clear yellowish green, mottled with pale brown russet, and occasionally with a tinge of deep red. Eye, rather small and open, set in a shallow depression. Stalk, slender and woody, an inch to an inch and a half long, inserted in a narrow cavity, with a swollen lip on one side of it. Flesh, white, buttery, and melting, juicy, sugary, and perfumed.

An excellent pear; ripe in November, but does not keep long.

It was raised by Major Esperen, of Malines, and the tree produced fruit in 1838, at which period it was about twelve years old.

BESI GARNIER.—Fruit, large, four inches and a half long, and three wide; pyriform. Skin, rough to the feel, dark green, strongly mottled with brown russet, and finely dotted with the same colour; when it attains maturity it assumes a yellowish tinge, and has a slight blush of crimson on the side next the sun. Eye, set in a shallow basin. Stalk, three-quarters of an inch long, swollen at its insertion, and placed on a level with the surface. Flesh, white, crisp, and breaking, juicy, and sugary.

A coarse and second-rate fruit, in use in April.

It was raised by M. Garnier, of Bouvardière, near Nantes.

BESI GOUBAULT.—Fruit, medium sized, two inches and a half long, and over two and a quarter wide; turbinate. Skin, lemon-coloured, thickly strewed with russet dots, and on the side next the sun almost entirely covered with pale brown russet. Eye, rather large and open, with broad clove-like segments, and set in a shallow depression. Stalk, from half an inch to three-quarters long, slender and woody, inserted in a very narrow cavity, with a fleshy lip on one side of it, and surrounded with a considerable patch of russet. Flesh, half melting, rather crisp, gritty at the core, and with a pleasant rose-water flavour.

A good but only a second-rate pear; ripe in the end of October and during November.

It was raised by M. Goubault, of Angers, in 1845.

Besi de Héric. See *Besi d'Héry.*

BESI D'HÉRY (*Bezi d'Héry; Besi de Héric; Bezi d'Héri; Besidery; Bezi Royal; De Bourdeaux; Wilding von Héry; Kümmelbirne; Französische Kummelbirne*).—Fruit, about medium size, two inches and three-quarters wide, and the same in height; roundish. Skin, thin, very smooth, bright green at first, but changing when it ripens to pale yellow, with a slight tinge of red on the side next the sun, strewed with very minute points, and with a patch of delicate russet round the eye and the stalk. Eye, large and open, with spreading

segments, set in a shallow depression. Stalk, slender, an inch and a quarter long, inserted in a small round cavity. Flesh, white, fine-grained, crisp, and juicy, with somewhat of a Muscat or Elder-flower perfume.

A first-rate cooking pear, in use from October to November. The tree is vigorous, and a good bearer in rich soil, and succeeds well as a standard.

It was discovered early in the seventeenth century in the forest of Héry, in Brittany, between Rennes and Nantes. Mollet, writing in 1652, says, "This variety came recently from Brittany. The Bretons give it the name of Beside-Héry, signifying the Pear of Henry; for when King Henry the Great, of happy memory, travelled into Brittany to reduce the inhabitants to subjection, when he was at Nantes he sent me to see a garden which is near Nantes, called Chassée. Immediately after I had arrived at Nantes the gentlemen of Rennes sent a basket of fruit to his Majesty."

Besidery. See *Besi d'Héry*.

Besi de Ladry. See *Échassery*.

BESI MAI.—Fruit, large, obovate, rather uneven and irregular in its outline. Skin, yellowish green at maturity, covered with fawn and brown dots. Eye, open, placed in a very shallow basin, scarcely at all depressed. Stalk, an inch and a quarter long, inserted in a round narrow cavity. Flesh, white, and, when the fruit is thoroughly ripe, somewhat buttery, sweet, and richly flavoured.

A good dessert pear when it ripens, which is not very often. It generally comes into use in May.

This was raised by M. J. de Jonghe, of Brussels. It first fruited in 1856, when the tree was eleven years old; and in 1858 he sent me a fruit which in May was very tender, buttery, and of excellent flavour. I have never found it to ripen well in this country. Mr. Blackmore says "it is fit for a nether millstone."

BESI DE MONTIGNY (*De Montigny; Beurré Cullem; Comtesse de Lunay; Doyenné Musqué; Louis Bosc*).—Fruit, medium sized, obovate. Skin, thin, smooth, and shining, bright green at first, but changing to bright yellow as it attains maturity, covered with numerous clear brown dots, and with a patch of russet round the stalk. Eye, small and open, with reflexed segments, set in a slight depression almost level with the surface. Stalk, three-quarters of an inch long, stout, fleshy, and obliquely inserted by the side of a fleshy swelling. Flesh, white, slightly gritty, very tender, buttery, and melting, with a pleasant sugary and finely perfumed flavour.

A dessert pear; ripe in October. The tree is a good bearer, and succeeds well as a standard either on the pear or quince.

BESI DE LA MOTTE (*Bein Armudi; Beurré Blanc de Jersey; D'Aumale; De la Motte*).—Fruit, medium sized, roundish turbinate. Skin, yellowish green, thickly covered with brown russety dots. Eye, small and open, set in a shallow depression. Stalk, an inch long, inserted in a small round shallow cavity. Flesh, white, fine-grained, melting, and buttery, with a rich sugary and perfumed flavour.

A dessert pear; ripe during October and November. The tree is hardy and vigorous and an abundant bearer. It succeeds well as a standard either on the pear or the quince.

BESI DE QUESSOY (*De Quessoy; Besi de Caissoy; Bezi de Caissoy; Petit Beurré d'Hiver; Rousette d'Anjou; Nutmeg; Small Winter Beurré; Winter Poplin*).—Fruit, produced in clusters; small, roundish and flattened at the apex. Skin, rough, with a yellowish green ground, but so covered with brown russet as to almost completely cover the ground. Eye, open, set almost even with the surface. Stalk, half an inch long, stout and thick, inserted in a pretty deep cavity. Flesh, white, delicate, tender, buttery, with a rich aromatic and sugary flavour.

A small dessert pear, ripening in succession from November till March. The tree attains a good size, and bears abundantly as a standard, but does not succeed well on the quince.

The original tree was found growing in the forest of Quessoy, in Brittany. It is a very old variety, and is mentioned by Merlet.

BESI VAET (*Besi de St. Waast; Besi de St. Wat; Beurré Beaumont*).—Fruit, above medium size; roundish, very uneven on its surface, being bossed and knobbed, the general appearance being that of a shortened Chaumontel. Skin, greenish yellow, very much covered with brown russet, and on the exposed side entirely covered with russet. Eye, open, with erect segments, placed in a deep and uneven basin. Stalk, three-quarters of an inch long, stout, and somewhat fleshy, inserted in a small cavity, with sometimes a fleshy lip on one side. Flesh, yellowish white, crisp, and breaking, very juicy and sweet, with a pleasant aroma, the flavour being very much like that of the Chaumontel.

A first-rate dessert pear; ripe in December and January. Though not richly flavoured, it is so juicy and refreshing as to be like eating sugared ice. The tree is vigorous and hardy, bears well as a standard, and may be grown against a wall in northern districts. Mr. Blackmore does not find it succeed at Teddington.

BESI DES VETÉRANS (*Baneau*).—Fruit, very large; three inches and a half wide, and four inches high; turbinate. Skin, fine clear yellow, very much dotted and covered with patches of russet. Eye, set in a slight depression. Stalk, an inch and a half long, slender, set on the apex of the fruit, surrounded by a fleshy nipple at the base. Flesh, white, half melting, slightly gritty, sweet, and with a slight acidity.

An inferior pear; ripe in October. The tree is a great bearer.

This is one of Van Mons' seedlings, which first fruited about 1830.

Beurré Adam. See *Adam*.

Beurré d'Albert. See *Fondante d'Automne*.

Beurré d'Alençon. See *Bergamotte d'Hollande.*

Beurré Alexandre. See *Alexandre de Russie.*

BEURRÉ ALLARD.—Fruit, small, turbinate, narrowing abruptly towards the stalk. Skin, greenish yellow, dotted with russet, and with a russet patch round the stalk. Eye, small and closed. Stalk, three-quarters of an inch long, inserted in a narrow cavity. Flesh, tender and melting, with a salmon tint under the skin, very juicy, sugary, and highly perfumed.

A first-rate pear; ripe during November and December.

It was raised by the Comice Horticole of Maine et Loire in 1852, and named in compliment to M. Isidore Allard, a distinguished amateur of Angers.

BEURRÉ D'AMANLIS (*D'Amanlis; Beurré d'Amalis; Delbart; Plombgastelle; Hubard; Thiessoise; Kaissoise; Wilhelmine* of some, but not of Van Mons).—Fruit, large, averaging three inches and a half long, by two and three-quarters wide; obtuse pyriform, or obovate, uneven and undulating in its outline. Skin, at first of a bright green, tinged with brown next the sun, and marked with patches and dots of russet, but afterwards assuming a yellowish green tinge, and a reddish brown cheek as it ripens. Eye, open, with stout segments, and set almost level with the surface. Stalk, long, slender, and woody, inserted in a small cavity. Flesh, greenish white, fine-grained, tender, juicy, melting, rich, sugary, and agreeably perfumed.

One of the best early pears; ripe in the middle of September. The tree is hardy, and an excellent bearer, forms a handsome pyramid, and succeeds either on the pear or the quince stock.

There is a variety of this with variegated leaves and fruit, and known on the Continent as Beurré d'Amanlis Panachée. The leaves are striped with yellow, as is also the fruit, the latter being marked with broad longitudinal bands of green and yellow alternately. In every other respect the tree and its fruits are identical with its type.

The origin of this pear has been attributed by some to Van Mons, but we are informed by M. Prévost that it was introduced from Brittany to Normandy so early as 1805, by MM. Tiessé and Hubard, and that in M. Prévost's opinion it is a native of the former country. Notwithstanding this statement, Bivort maintains that it was a seedling of Van Mons, because a variety bearing the name of one of Van Mons' seedlings, called Wilhelmine, was proved to be synonymous with Beurré d'Amanlis. Now, there is no doubt at all that Van Mons raised a variety which he called Wilhelmine, because it appears in his catalogue, thus—"1030, Wilhelmine; par nous;" but that this is a totally different pear from Beurré d'Amanlis I am perfectly convinced from Diel's description of it; and he received the sort direct from Van Mons himself. Diel describes it as a *small* fruit, roundish, two inches broad, and two and a quarter high, and ripening in November and December! It is quite evident, therefore, that the Wilhelmine of Van Mons is not synonymous with Beurré d'Amanlis; but it is equally certain that all the varieties I know of in Belgian collections, bearing that name, have always proved to be the same as the subject now under notice.

Beurré Ambois. See *Brown Beurré.*

Beurré Anglais. See *Easter Beurré.*

BEURRÉ ANANAS.—Fruit, small; pyriform, even and regular in its outline. Skin, smooth, yellow, with a blush of red on the side next the sun, streaked with dark crimson. Eye, very small and closed. Stalk, very long and slender, inserted without depression. Flesh, yellowish, half buttery, melting, and very juicy, sweet, and with a powerful musky aroma.

An inferior pear; ripe in the end of October. This is different from Ananas.

Beurré d'Angleterre. See *Angleterre.*

BEURRÉ D'ANJOU (*Ne Plus Meuris* of the French).—Fruit, large and handsome, even and regular in its outline, roundish obovate. Skin, greenish yellow, with sometimes a shade of dull red next the sun, marked with patches of russet, and thickly strewed with brown and crimson dots. Eye, small and open, deeply inserted in a wide cavity. Stalk, short and stout, set in a round hole. Flesh, white, very tender, buttery, and melting, very juicy, vinous, and with a delicate rosewater perfume.

A very superior pear; ripe in the end of October, and continues in use till December and January. Mr. Blackmore finds it a good fruit, and one that should be largely grown.

This is quite distinct from the Ne Plus Meuris of Van Mons, and also from Brown Beurré (Beurré Gris), with which Leroy makes it synonymous.

BEURRÉ ANTOINE.—Fruit, small; long ovate. Skin, yellowish green, dotted and mottled with brown russet, and a blush of dark red on the side next the sun. Eye, large and open, rather deeply sunk. Stalk, an inch long, slender, inserted perpendicularly with the axis of of the fruit. Flesh, white, melting, extremely juicy, sweet, vinous, and with a very delicate perfume.

A first-rate pear; ripe in September. Raised by M. Nerard, of Vaisse, near Lyons.

Beurré d'Apremont. See *Beurré Bosc.*

BEURRÉ D'AREMBERG (*Beurré Deschamps; Beurré des Orphelines; Colmar Deschamps; Délices des Orphelines; Deschamps; Duc d'Aremberg; L'Orpheline; Orpheline d'Enghein; Soldat Laboreur*).—Fruit, medium sized, obovate. Skin, yellowish green when ripe, and considerably covered with patches, veins, and dots of cinnamon-coloured russet. Eye, small, with short segments, which frequently fall off, and set in a deep hollow. Stalk, from half an inch to an inch long, obliquely inserted on the surface of the fruit. Flesh, white, melting, buttery, and very juicy, with a brisk vinous and perfumed flavour.

A dessert pear of varying merit; in use during December and January. The tree is hardy, and a most abundant bearer, and may be grown either as a standard or against the wall. It succeeds well both on the pear and the quince. Mr. Blackmore considers it as scarcely worth growing.

Great confusion exists between this and the Glou Morçeau, which in numerous instances I have found grown as the Beurré d'Aremberg. The cause of this confusion is accounted for in this way: about the same time that the Beurré d'Aremberg was raised by Abbé Deschamps, of the Hospice des Orphelins at Enghien, M. Noisette, of Paris, sent out the Glou Morçeau, which he had procured from the gardens of the Duc d'Aremberg, under the name of Beurré d'Aremberg, consequently there were two distinct varieties in cultivation under the same name, and which still continue till the present time. But the characters of the two are perfectly distinct, and may easily be distinguished by the stalk alone—that of Beurré d'Aremberg being short, thick, and fleshy, and inserted obliquely; whilst that of Glou Morçeau is long, straight, and woody, inserted perpendicularly with the axis of the fruit.

Beurré d'Argenson. See *Passe Colmar.*

BEURRÉ DE L'ASSOMPTION.—Fruit, very large, four inches long, and three and a quarter wide; pyramidal, undulating, and bossed on its surface. Skin, lemon-yellow, covered with patches and mottles of fawn-coloured russet, interspersed with numerous dots of the same. Eye, large, open, and set almost even with the surface. Stalk, short and stout, obliquely inserted in a round cavity. Flesh, white, buttery, tender, and melting, juicy, rich, vinous, and perfumed.

An early pear, ripe in the second and third week of August. It has a strong family resemblance to Williams's Bon Chretien, with somewhat of the musky flavour of that variety, but it is very inferior to it. It has come short of the high expectations that were formed of it. Mr. R. D. Blackmore says "it is clumsy and ugly. It has a bad habit of growth and worse texture."

This was first brought to my notice in 1864, by my friend M. Michelin, who was the first to bring it before the public. It was raised by M. Rouille de Beauchamp, of Goupillère, near Nantes, and it first fruited in 1863.

Beurré Aurore. See *Beurré Capiaumont.*

Beurré Autien. See *Napoléon.*

BEURRÉ D'AVOINE.—A large, roundish, and irregularly shaped fruit, of a dark lemon-yellow colour, thickly dotted with minute brown points. Eye, very large and open. Stalk, long and slender, like that of a Crasanne. Flesh, coarse, and not highly flavoured.

Beurré d'Avranches. See *Louise Bonny of Jersey.*

BEURRÉ BACHELIER (*Bachelier*).—Fruit, large and obovate, somewhat irregular in its outline. Skin, greenish yellow, strewed with russety dots. Eye, small and closed, set in a shallow basin. Stalk, short. Flesh, buttery and melting, rich, juicy, sugary, and aromatic.

A large, handsome, and very excellent pear; ripe in December. The tree is hardy, forms a handsome pyramid, and is a good bearer. Mr. Blackmore says it is a great bearer and of fine appearance, but very low quality.

BEURRÉ BAUD.—Fruit, medium sized, obovate. Skin, lemon-yellow, thickly mottled with cinnamon-coloured russet. Eye, very small. Stalk, an inch long, stout, and somewhat fleshy. Flesh, tender, melting, and juicy, and with a sweet and agreeable, but not remarkable flavour.

A second-rate pear; ripe in October, when it becomes mealy and rots at the core.

BEURRÉ BEAUCHAMPS (*Bergamotte Beauchamps; Beurre Biémont; Haghens d'Hiver; Henkel d'Hiver* of Leroy, not of Van Mons).—Fruit, medium sized, two inches and three-quarters wide, and three inches high; roundish obovate, regular, and handsome. Skin, greenish yellow, very much covered with large russet specks, like the belly of a toad, and a red blush next the sun. Eye, small and open, set in a rather shallow depression. Stalk, stout, thickened at both extremities, nearly an inch long, curved, and inserted in a round cavity. Flesh, rather firm, half-melting, coarse-grained, juicy, rather sweet, and with a pleasant perfume.

A good but not first-rate pear, in shape and colour not unlike White Doyenné; ripe in the beginning of November.

There are two distinct varieties called Beurré Beauchamps. That of Bivort, which he says he finds in Van Mons' catalogue of 1823, and which is no doubt the same as No. 92 in the supplement to the first series, under the name "Beauchamps: par son patron." This is the fruit described above. And also by Diel, who says, "it is very like Beurré Blanc, reddish on the sunny side, and strongly dotted." It is also the Beurré Beauchamp of my friend M. Leroy, with whom I am sorry I cannot agree in regarding Henkel d'Hiver as a synonyme of this. See *Henkel d'Hiver*. The other variety is the Beurré Beauchamps of Dittrich, which he is careful to state "has no red on the sunny side," and which he describes as a seedling of Van Mons. Van Mons himself attributes the origin of Bivort's variety to M. Beauchamp, and it is quite possible that he raised the other and dedicated it to the same person, subsequent to the publication of his catalogue, in which there is no mention made of a *Beurré* Beauchamps.

Beurré Beauchamps. See *Bergamotte Cadette*.

Beurré Beaumont. See *Besi Vaet*.

BEURRÉ DES BÉGUINES.—Fruit, below medium size, two inches and a half wide, and two high; round and Bergamot-shaped, even and regular in its outline, somewhat larger on one side of the axis than the other. Skin, entirely covered with a crust of dark cinnamon brown russet. Eye, very large and closed, with long pointed segments, set in a wide shallow plaited basin. Stalk, three-quarters of an inch long, stout, a little curved, and inserted in a round cavity.

Flesh, rather coarse-grained, but very juicy and sweet, very richly flavoured, highly aromatic, and with the perfume of Seckle.

A very rich and remarkable flavoured pear; ripe in the beginning of September, after which it soon decays.

This is a seedling of Van Mons, and I presume No. 213 of the second series of the catalogue, where it appears as "Du Béguinage: par nous." It first produced fruit in 1844.

BEURRÉ BENNERT.—Fruit, medium sized, two inches and a quarter wide, and a little more high; turbinate, even and regular in its outline. Skin, pale lemon-yellow, speckled all over with large cinnamon-coloured dots, which are wide apart, with a red blush on the side next the sun, and covered with a network of russet. Eye, small and open. Stalk, an inch long, sometimes obliquely and sometimes perpendicularly inserted. Flesh, yellow, somewhat gritty at the core, juicy, half-melting, sweet, with a cold acidity, and aromatic.

A pear of uncertain merit; ripe from December to February. The tree is not vigorous, but bears pretty well, and makes a good pyramid on the pear stock.

BEURRÉ BENOÎT (*Auguste Benoît; Benoît; Doyenné Benoît; Comte Odart*).—Fruit, large, three inches wide, and three and a quarter high; obovate. Skin, pale yellow, strewed with patches and dots of pale brown russet. Eye, small, half open, placed in a round and shallow basin. Stalk, three-quarters of an inch long, inserted in a narrow cavity. Flesh, white, fine-grained, melting, acidulous, and very juicy, sugary, and perfumed, with a distinct Seckle aroma.

A fine pear; ripe in September and October. The tree succeeds best on the pear, forms handsome pyramids, and bears well.

BEURRÉ BERCKMANS.—Fruit, medium sized; turbinate. Skin, of a rich lemon-yellow colour, thickly covered all over with russety specks and dots, but round the stalk and over the crown it is completely covered with a coat of cinnamon-coloured russet. Eye, open, set in a round furrowed basin. Stalk, an inch long, inserted without depression. Flesh, white, tender, fine-grained, juicy, sugary, and richly flavoured.

A handsome and very excellent pear; ripe in November and December. The tree makes a handsome pyramid, and is a good bearer. Mr. R. D. Blackmore says it is worthless at Teddington.

BEURRÉ BEYMONT.—Fruit, above medium size; obovate, even, and handsomely shaped. Skin, smooth and shining, golden yellow next the sun, and greenish yellow in the shade, and with a russet patch round the stalk. Eye, large and open. Stalk, very long, woody, and straight. Flesh, tender, not very juicy, and with a very herbaceous flavour.

An inferior fruit; ripe in the end of October and November.

Beurré Blanc. See *White Doyenné.*

BEURRÉ BLANC DES CAPUCINES.—Fruit, large and handsome; somewhat oval, even and regular in its outline. Skin, smooth, of a dull yellow colour, with a greenish tinge, strewed with flakes of russet, and with a russet patch round the stalk. Eye, small and half open. Stalk, upwards of an inch in length, woody, inserted in a small round cavity. Flesh, yellowish, coarse-grained, and gritty, half melting or crisp, with a cold acidity.

An inferior pear, which rots at the core in the middle and end of October.

Some pomologists make this and Amadotte synonymous, which is a mistake. See *Amadotte.*

Beurré Blanc de Jersey. See *Besi de la Motte.*

Beurré du Bois. See *Flemish Beauty.*

BEURRÉ BOISBUNEL.—Fruit, small, two inches wide, and two and a quarter long; obovate or turbinate. Skin, greenish yellow, becoming quite yellow at maturity, having pale brown russet on the side next the sun, freckled with the same on the shaded side, and with a russet patch all round the stalk. Eye, large, open, and prominent. Stalk, about half an inch long, somewhat obliquely inserted on the extremity of the fruit. Flesh, tender, melting, juicy, sweet, with a rich flavour and fine perfume.

A delicious little pear; ripe in the third week of September. The tree is a good grower and good bearer.

It was raised by M. Boisbunel, of Rouen, from seed sown in 1835, and the tree first produced fruit in 1846.

BEURRÉ DE BOLLWYLLER.—Fruit, medium sized, two inches and a half wide, and three inches long; obovate or roundish turbinate. Skin, bright yellow when ripe, sprinkled all over with brown russet dots, and flushed with pale red on the side next the sun. Eye, small, slightly depressed. Stalk, three-quarters of an inch long, set in a narrow depression. Flesh, tender and melting, very juicy, and richly flavoured, and with a slight musky aroma.

A good late pear when it ripens properly. In use from March till May, but, like all very late pears, it is of uncertain merit. It was raised by Messrs. Baumann, of Bollwyller, near Colmar.

BEURRÉ BOSC (*Beurré d'Apremont; Beurré Rose; Canelle; Marianne Nouvelle*).—Fruit, large; pyriform. Skin, almost entirely covered with thin cinnamon-coloured russet, leaving here and there only a small portion of the yellow ground colour visible. Eye, open, placed in a shallow basin. Stalk, about an inch and a half long, inserted without depression. Flesh, white, melting, and buttery, very juicy, rich, and aromatic.

A dessert pear of first-rate quality; ripe in October and November.

The tree is a good bearer; but unless grown against a wall, or in a warm situation, the fruit is apt to be crisp or only half melting. Mr. Blackmore says that at Teddington it is as hard as an apple.

This, which is generally supposed to have been a seedling of Van Mons, was found a wilding at Apremont, in the Haute Soane, and was dedicated to M. Bosc, the eminent Director of the Jardin des Plantes at Paris.

BEURRÉ BRETONNEAU (*Bretonneau; Calebasse d'Hiver; Dr. Bretonneau*).—Fruit, large; more or less pyriform. Skin, rough, with brown russet, which considerably covers the greenish yellow ground, and sometimes with a brownish red on the side next the sun. Eye, uneven, set in a moderately deep basin. Stalk, an inch long, stout. Flesh, yellowish white, and when it ripens crisp, juicy, and well flavoured.

A late dessert pear; in use from March till May, but it rarely ripens except in very warm summers, and when it does the flesh is generally crisp, or at best only half melting. Mr. Blackmore says it never ripens at Teddington.

Raised by Major Esperen, of Malines, and dedicated to Dr. Bretonneau, an eminent physician at Tours, who died in 1862.

BEURRÉ BRONZÉ.—Fruit, medium sized, two inches and three-quarters long, and two inches and a half wide; roundish turbinate or Bergamot-shaped. Skin, yellowish green, almost entirely covered with bronzy brown russet, marked with a blush of dull red next the sun. Eye, small, open, set in an even and rather deep basin. Stalk, three-quarters of an inch long, set in a wide cavity, and surrounded with a fleshy ring. Flesh, white, tinged with green, tender, buttery, and melting, with a rich vinous and sugary flavour.

An excellent pear, ripening from October to January. The tree is vigorous and hardy, a good bearer, succeeds well as a standard, and may be grown advantageously on the quince. Mr. Blackmore says it never ripens at Teddington.

BEURRÉ BURNICQ.—Fruit, medium sized, two inches and a quarter wide, and nearly three inches high; obovate. Skin, rough, from a covering of thick russet, and strewed with grey specks, but displaying patches and mottles of the yellow ground colour, especially on the shaded side. Eye, quite open, with erect, acute segments, set in a saucer-like depression. Stalk, half an inch long, fleshy at the base, and inserted on the end of the fruit without depression, inserted in a small cavity. Flesh, greenish white, buttery, and melting, with a powerful aroma.

An inferior pear; ripe in the end of October.

BEURRÉ DE CAEN.—Fruit, long, pyriform, of the shape of Bishop's Thumb. Skin, very much covered with brown russet, showing here and there a little of the yellow ground colour. Eye, small and open. Stalk, half an inch long, slender, set on the apex of the fruit. Flesh, coarse-grained, and not of remarkable flavour.

In use in February. Mr. Blackmore says he has found it quite useless.

Beurré Cambron. See *Glou Morçeau.*

BEURRÉ CAPIAUMONT (*Aurore ; Beurré Aurore ; Capiaumont : Calebasse Vasse*).—Fruit, medium sized ; obtuse pyriform. Skin, pale yellow in the shade, almost entirely covered with fine cinnamon-coloured russet, strewed with numerous grey specks and with reddish orange shining out through the russet on the side next the sun. Eye, large and open, with short, erect, stiff segments, set almost even with the surface. Stalk, an inch long, fleshy at the base, and inserted at the extremity without depression. Flesh, pure white, delicate and fine, buttery and melting, with a rich, vinous, and sugary flavour.

A dessert pear of good quality ; ripe in October. The tree is hardy, vigorous, and an abundant bearer, and succeeds well as a standard on the quince. It is well adapted for the northern parts of our island, where I have seen it bearing abundantly as a standard.

It was raised from seed by M. Capiaumont, a druggist of Mons, in 1787, and it appears as No. 315 in Van Mons' catalogue, "Capiaumont : par son patron."

BEURRÉ DU CERCLE (*Beurré du Cercle Pratique de Rouen*).—Fruit, rather below medium size, two inches wide, and two inches and three-quarters long ; pyramidal, much larger on one side of the axis than the other. Skin, lemon-coloured, much covered with brown russet, which is strewed with grey dots, and sometimes with a blush of red on the side next the sun. Eye, half open, set in a shallow basin. Flesh, gritty, juicy, and brisk, with a sweet and rather rich flavour.

A good pear ; ripe in October. The tree bears remarkably well, and makes handsome pyramids on the quince.

It was raised by M. Boisbunel, of Rouen, in 1845, and the tree first fruited in 1856.

Beurré des Charneuses. See *Fondante de Charneu.*

BEURRÉ CHARRON.—Flesh, below medium size, two inches and a half wide and the same high ; roundish. Skin, of uniform lemon-yellow, covered with minute grey dots that are thickest next the sun. Eye, small, open, with erect tooth-like segments, set in a pretty deep depression. Stalk, an inch long, curved, inserted by the side of a fleshy lip. Flesh, tender, juicy, melting, and perfumed.

A good pear ; ripe in October.

Beurré de Chaumontel. See *Chaumontel.*

BEURRÉ CITRON.—Fruit, small and obovate. Skin, lemon-yellow, thickly covered with cinnamon-coloured russet. Eye, small and open. Stalk, half an inch long, stout, and obliquely inserted. Flesh, yellow, melting, juicy, and vinous, brisk, and with a fine noyau flavour.

A good pear, but not of first-rate quality; ripe in the middle and end of November.

BEURRÉ CLAIRGEAU (*Clairgeau; Clairgeau de Nantes*).—Fruit, large, and very handsome; curved pyriform. Skin, smooth and shining, of a fine lemon-yellow colour, and with a tinge of orange red on the side next the sun; it is thickly covered all over with large russety dots and patches of thin delicate russet, particularly round the stalk. Eye, small and open, level with the surface. Stalk, half an inch long, stout, and rather fleshy, with a swollen lip on one side of it. Flesh, white, crisp or half-melting, coarse-grained, juicy, sweet, and slightly musky, a flavour resembling that of the Seckle.

A handsome and showy pear; ripe in November. Its appearance is its greatest recommendation. Mr. Blackmore says it is "very fruitful, but of third quality."

This handsome pear was raised at Nantes, by a gardener of the name of Clairgeau, in the Rue de Bastille. I received it in the year 1848 from Mr. Réné Langelier, of Jersey. The original tree was purchased by M. de Jonghe, of Brussels, who, having become its possessor, had the merit of distributing it.

BEURRÉ COLMAR.—Fruit, medium sized, three inches long, and two inches and a half wide; ovate, uneven in its outline, obtusely both towards the stalk and the eye. Skin, smooth, yellow covered with green dots on the shaded side, and clear red with dark red dots next the sun. Eye, open, with narrow segments, and set almost even with the surface. Stalk, an inch long, slightly depressed. Flesh, very white, melting, and very juicy, rich and perfumed.

A dessert pear; ripe in October. The tree succeeds well as a standard.

BEURRÉ COLOMA.—Fruit, medium sized; oblong-obovate. Skin, thin and tender. At first lively green, but changing to clear yellow at maturity, and entirely covered with delicate brown russet without any trace of red next the sun. Eye, open, with short dry segments, and set in a small pretty even depression. Stalk, three-quarters of an inch long, stout, and set in a small depression. Flesh, white, delicate, buttery, and melting, with a rich sugary and vinous flavour.

A worthless dessert pear, which rots at the core in the end of September. The tree succeeds well as a standard.

BEURRÉ COPRETZ.—Fruit, below medium size; oval, even and regularly formed. Skin, smooth, of an uniform greenish yellow colour, covered with large patches and dots of russet. Eye, small and open, set in a very shallow basin. Stalk, very thick and fleshy, inserted without a cavity. Flesh, greenish white, coarse-grained, juicy, and sugary, but with little flavour.

An inferior variety; ripe in November.

Beurré Cullem. See *Besi de Montigny.*

Beurré Curtet. See *Comte de Lamy*.

Beurré Davis. See *Flemish Beauty*.

Beurré Davy. See *Flemish Beauty*.

BEURRÉ DEFAYS.—Fruit, large; pyramidal. Skin, of a pale golden yellow colour, dotted with large brown russety dots, and with an orange tinge next the sun. Eye, very small and open, sometimes wanting, placed in a deep, narrow basin. Stalk, an inch long, inserted in a cavity. Flesh, melting, juicy, sugary, and well flavoured.

Ripe in December. The tree is vigorous either on the pear or the quince.

It was raised by M. François Defays, of Champs St. Martin, near Angers.

BEURRÉ DELFOSSE (*Delfosse Bourgmestre; Philippe Delfosse*).—Fruit, above medium size; obovate. Skin, pale yellow, with a blush of pale red on the side next the sun, and covered with patches and dots of thin russet. Eye, closed. Stalk, three-quarters of an inch long, and slender. Flesh, buttery, melting, richly flavoured, and highly aromatic.

This I have occasionally found so harsh and astringent as to be quite uneatable. It is in use from November till January. Mr. Blackmore says it "ripens here in November. A great bearer, and of fair average quality."

Raised by M. Grégoire, of Jodoigne, and dedicated by him to M. Philippe Delfosse, burgomaster of Sarrisbare. The seed was sown in 1832, and the tree first produced fruit in 1847.

BEURRÉ DEROUINEAU.—Fruit, below medium size; obovate. Skin, green, changing to yellowish as it ripens on the shaded side, and clouded with brownish red on the side next the sun. Eye, open. Stalk, half an inch long, thick and woody. Flesh, rather gritty, pretty juicy, sweet and aromatic.

A second-rate pear; ripe in November and December. Mr. Blackmore says that at Teddington "it is no good at all."

BEURRÉ DIEL (*Beurré de Gelle; Beurré Incomparable; Beurré Magnifique; Beurré Royal; Beurré Vert; De Trois Tours; Dilen; Gros Dillen; Dorothée Royale; Gratioli d'Hiver; Gros Dorothée; Guillaume de Nassau; Mélon*).—Fruit, of the largest size when grown against a wall or as an espalier, and of medium size from a standard; obovate. Skin, pale green at first, changing to yellow, covered with numerous large russety dots and some markings of brown russet. Eye, with erect stout segments, and set in an uneven basin. Stalk, an inch long, stout and curved, inserted in an open uneven cavity. Flesh, yellowish white, tender, very buttery and melting, with a rich, sugary, and delicious flavour.

A dessert pear of the highest merit; ripe during October and November. The tree is very hardy and vigorous, and a most abun-

dant bearer, succeeds as a standard, and when grown against a wall produces fruit of a very large size. The branches should be well thinned to admit sufficient air among the large foliage. Mr. Blackmore's experience of Beurré Diel leads him to consider it "a pear of coarse texture and vastly overrated," and no doubt it is so in many parts of the country, but in others it is a fruit of the greatest excellence.

This esteemed variety was discovered by M. Meuris, gardener to Dr. Van Mons, growing in a village called Perck, on the farm of Dry-Toren, or Trois Tours, and being unnamed, Van Mons dedicated it to his friend Dr. Aug. Friedr. Adrien Diel, of Dietz, in the Duchy of Nassau. But Diel does not seem to have been aware of its origin, for he says it was raised from seed by Van Mons.

Beurré Deschamps. See *Beurré d'Aremberg*.

Beurré Dr. Jules Guyot. See *Doctor Jules Guyot*.

Beurré Doré. See *Brown Beurré*.

Beurré Doré de Bilbao. See *Golden Beurré of Bilboa*.

Beurré Drapiez. See *Urbaniste*.

BEURRÉ DUHAUME.—Fruit, turbinate, evenly shaped. Skin, covered with brown russet, which only admits of a little of the yellow ground colour shining through on the side next the sun, where it has a red and orange cheek; on the shaded side it is not so much covered with russet, and therefore shows more of the yellow ground colour through it. Eye, large, and quite open, set in a shallow basin, or almost level with the surface. Stalk, about half an inch long, very slender, and placed in a narrow round cavity. Flesh, firm, crisp, and breaking, very juicy, sweet, rich, and vinous, with a fine noyau flavour.

This is a first-rate pear; ripe in December, and continues in use till February. The colour of the fruit and texture of the flesh are like those of Passe Colmar; it is, however, quite distinct from that variety. The tree has a diffuse and bushy habit of growth.

BEURRÉ DUMONT.—Fruit, medium sized, three inches long, and two inches and three-quarters wide; roundish oval. Skin, greenish yellow, speckled with brown russet on the shaded side, and reddish brown on the side next the sun. Eye, small, set in a moderately deep basin. Stalk, half an inch to three-quarters long, swollen at the base, where it is united to the fruit by the side of a fleshy lip. Flesh, juicy, melting, and richly flavoured, with fine musky perfume.

An excellent pear; ripe during November and December.

It was raised by M. Joseph Dumont, gardener to Baron de Joigny, at Esquelines near Pecq in Belgium, and the tree first fruited in 1833.

BEURRÉ DUPONT.—Fruit, small, two inches wide, and two and three-quarters long; pyriform curved, being longer on one side than the other. Skin, rich golden yellow, speckled with patches of cinnamon-

coloured russet. Eye, open, set even with the surface. Stalk, three-quarters of an inch long, obliquely inserted in a small hole. Flesh, tender, melting, juicy, and sweet, without any perfume, and with only a sort of sweet-water flavour.

A second-rate pear; ripe in the end of October.

BEURRÉ DUQUESNE.—Fruit, medium sized; obovate. Skin, thin, yellowish green, changing to yellow, with a tinge of red next the sun, covered with numerous stout brown dots. Eye, with very short segments, and sometimes entirely wanting, set in a very shallow depression, and generally even with the surface. Stalk, stout and fleshy, half an inch long, inserted in a close narrow cavity. Flesh, white, and somewhat gritty at the core, but tender, melting, sugary, and richly flavoured.

A dessert pear of good quality; ripe in October. The tree succeeds well as a standard, and is very fertile.

BEURRÉ DUVAL.—Fruit, medium sized or large; of a short pyramidal shape. Skin, greenish yellow, covered with large dark brown russet freckles, and with a flush of red next the sun. Eye, large and open, full of stamens, and set in a wide shallow basin. Stalk, obliquely inserted on the end of the fruit. Flesh, yellowish, melting, and juicy, sugary, and with a fine piquancy.

A very fine and distinct-looking pear; in use during November and December. The tree is hardy, and a good bearer as a pyramid.

Beurré d'Effingham. See *Flemish Beauty*.

Beurré d'Elberg. See *Flemish Beauty*.

Beurré Esperen. See *Émile d'Heyst*.

Beurré d'Eté. See *Summer Franc Réal*.

Beurré Foidard. See *Flemish Beauty*.

Beurré Geerards. See *Gilogil*.

Beurré de Gelle. See *Beurré Diel*.

Beurré Gens. See *Urbaniste*.

BEURRÉ DE GHÉLIN.—Fruit, large, two inches and three-quarters wide, and three inches and a half high; variable in shape, being sometimes roundish and sometimes inclining to pyramidal, but always uneven and bossed in its outline. Skin, yellow, covered with thin cinnamon-russet, and strewed with darker dots. Eye, half open, with short, erect segments, and placed in a considerable depression. Stalk, short, stout, and obliquely inserted in a deep cavity. Flesh, fine, buttery, and melting, very rich and delicious, with a fine perfume.

A very excellent pear; in use during November and December. The tree is a good grower, and bears freely.

Raised by M. Fontaine de Ghélin at Mons, and first brought into notice in 1858.

BEURRÉ GIFFARD (*Giffard*).—Fruit, about medium sized; pyriform or turbinate. Skin, greenish yellow, mottled with red on the side next the sun. Eye, closed, set in a shallow basin. Stalk, an inch long, slender, and obliquely inserted on the apex of the fruit. Flesh, white, melting, and very juicy, with a vinous and highly aromatic flavour.

An early pear of first-rate quality; ripe in the middle of August.

This was found as a wilding in 1825 by M. Nicolas Giffard, of Fouassiéres, near Angers, and it was first described by M. Millet, in 1840.

BEURRÉ GOUBAULT (*Goubault*).—Fruit, medium sized; roundish, and inclining to turbinate. Skin, green, even when ripe. Eye, large and open, inserted in a shallow basin. Stalk, long and slender, inserted in a small cavity. Flesh, melting and juicy, sugary, and with a fine perfumed flavour. Ripe in September.

The tree is an excellent bearer, and the fruit should be watched that it may be used before it decays, as it does not change from green to yellow in ripening. Mr. R. D. Blackmore considers this "too small and not first-rate."

Raised by M. Goubault, nurseryman at Angers, in 1842.

Beurré Gris. See *Brown Beurré*.

BEURRÉ GRIS D'HIVER (*Beurré Gris d'Hiver Nouveau; Beurré de Luçon; Doyenné Marbré; St. Michel d'Hiver*).—Fruit, large; roundish. Skin, entirely covered with thin brown russet, and tinged with brownish red next the sun. Eye, large, with broad clove-like segments, set in a very shallow basin. Stalk, short and thick, inserted in a small cavity. Flesh, white, melting, and juicy, sugary, and slightly perfumed.

A good late pear when grown in a warm situation, but otherwise coarse-grained and gritty. Ripe from January till March. It is best from a wall. Mr. R. D. Blackmore finds it useless at Teddington.

BEURRÉ HAMECKER.—Fruit, large and round, bossed about the stalk. Skin, greenish yellow, mottled with brown, covered with patches and dots of fine brown russet. Eye, small and open. Stalk, an inch long. Flesh, buttery, melting, and juicy, sugary, and perfumed.

Ripe in October and November.

Beurré d'Hardenpont. See *Glou Morçeau*.

BEURRÉ HARDY (*Hardy*).—Fruit, large, three inches wide, and three inches and three-quarters long; oblong-obovate or pyramidal, handsome and even in its outline. Skin, shining, yellowish green, thickly covered with large russet dots, and a coat of brown russet round the stalk and the eye. Eye, large and open, set in a shallow basin. Stalk, an inch long, stout and fleshy, with fleshy folds at the

base, and inserted without depression. Flesh, white, salmon-tinted like Josephine de Malines, melting and very juicy, sweet, and perfumed with a rosewater aroma.

A dessert pear of the greatest excellence; ripe in October. Mr. R. D. Blackmore says of this, "It is a very fine pear and very highly bred."

The tree forms a handsome pyramid, and is a good bearer.

Raised by M. Bonnet, of Boulogne, the friend of Van Mons, and first distributed by M. Jamin, of Bourg-la-Reine, near Paris, who dedicated it to the late M. Hardy, director of the gardens of the Luxembourg.

Beurré des Hautes Vignes. See *Délices d'Angers*.

Beurré d'Hiver de Bruxelles. See *Easter Beurré*.

BEURRÉ D'HIVER DE KESTNER.—Fruit, medium sized; obovate, with a very long straight stalk, which is obliquely inserted. Skin, greenish, and covered with pale russet. Eye, large. Flesh, yellowish, coarse, not juicy, and rather disagreeable than otherwise.

A handsome pear, but perfectly worthless; ripe in the middle of December.

Beurré Incomparable. See *Beurré Diel*.

Beurré Isambert. See *Brown Beurré*.

BEURRÉ DE JONGHE.—Fruit, above medium size, two inches and a quarter wide, and three inches high; pyriform, very handsome, even and regular in its outline. Skin, dull yellow, very thickly covered with bright pale brown russet, which gives it a golden appearance. Eye, small and open, clove-like, the long segments laid back flat on the fruit as in Vicar of Winkfield, placed even with the surface. Stalk, very short, inserted on the apex of the fruit, and united with it by fleshy folds, or oblique by the side of a fleshy lip. Flesh, yellowish, with a greenish tinge, fine-grained, buttery and melting, very juicy, richly flavoured, and with a fine perfume.

Equal, if not superior in flavour to Marie Louise. It is as rich as the Seckle, and is in use from December till the end of February. A most delicious pear. Mr. R. D. Blackmore says it is worthless at Teddington.

This excellent pear was raised by M. J. de Jonghe, of Brussels, who was so good as to send me specimens of it in 1864.

BEURRÉ JEAN VAN GEERT (*Beurré Van Geert*).—Fruit, large, three inches wide, and four and a quarter long; pyriform, curving abruptly towards the stalk. Skin, bright yellow, strewed all over with russet dots and patches of brown russet, and a bright red cheek on the side exposed to the sun. Eye, half open, set in a pretty deep basin. Stalk, three-quarters of an inch long, obliquely inserted by the side of a swollen knob. Flesh, tender, very juicy, sweet, with a sprightly and perfumed flavour.

An autumn pear of varying merit; ripe in November. Mr. R. D.

Blackmore considers it very handsome and nearly first-rate as it is grown in his garden at Teddington.

It was raised by M. Jean Van Geert, the nurseryman, at Porte de Bruxelles, Ghent, and was first sent into commerce by M. Ambroise Verschaffelt, of Ghent, in 1864.

BEURRÉ KENNES.—Fruit, below medium size, two inches and a quarter wide, and two inches and three-quarters high; abrupt pear, shaped, truncated at the stalk end. Skin, rather rough to the feel, from a coat of brown russet; on the side next the sun, and over a great part of the shaded side, it is of a vermilion red colour. Eye, small and open, set in a wide and shallow basin. Stalk, three-quarters of an inch long, stout, fleshy at the base, and without a cavity. Flesh, yellow, coarse-grained, half-melting, juicy, sweet, and aromatic.

A very pretty but worthless pear, which, while it preserves a sound appearance externally, is quite rotten at the core; ripe in the end of October. Tree a great bearer.

It was raised by Van Mons, and dedicated after his death to M. Kennes, Curé of Neervelp, in Belgium, by M. Bivort—a very doubtful compliment. Mr. R. D. Blackmore says it is a "wretch."

Beurré de Kent. See *Glou Morçeau.*

BEURRÉ KNOX.—Fruit, large; oblong-obovate. Skin, smooth and shining, pale green in the shade, with a little brownish grey russet next the sun, and tinged with red. Eye, small and open, with short dry segments, and set in a very shallow depression, frequently even with the fruit. Stalk, an inch long, stout, and fleshy, obliquely inserted under a fleshy lip without depression. Flesh, white, tender, half-melting, with a sugary and pleasant flavour.

A dessert pear; ripe in October. The tree is an abundant bearer, and succeeds well as a standard. It was raised by Dr. Van Mons.

BEURRÉ LAMOYEAU.—Fruit, large; long pyriform. Skin, golden yellow, thickly dotted with russet dots, and with a fine red cheek on the side next the sun, like Beurré Clairgeau. Eye, open. Stalk, long and curved, inserted obliquely on the apex of the fruit. Flesh, yellowish, fine-grained, rather firm, sweet, and with a thin watery juice.

An inferior pear; ripe in October.

BEURRÉ LANGELIER.—Fruit, medium sized; obtuse pyriform. Skin, pale greenish yellow, with a crimson blush on the side next the sun, and covered with numerous russet dots. Eye, open, set in a shallow and wide basin. Stalk, an inch long, inserted in a small cavity. Flesh, tender, buttery, and melting, with a rich and vinous flavour.

An excellent pear; ripe during December and January. It requires

a warm situation. Mr. R. D. Blackmore finds it hard and dry at Teddington.

Raised by Mr. Réné Langelier, of Jersey, from whom I received it in 1846.

Beurré Lasalle. See *Délices d'Angers.*

BEURRÉ LEFÈVRE (*Beurré de Mortefontaine; Lefèvre*).—Fruit, large and obovate, sometimes oval. Skin, greenish yellow on the shaded side, and considerably covered with brown russet; but on the side next the sun it is brownish orange, shining through a russet coat, and marked with a few broken streaks of red. Eye, very large and open, with long spreading leaf-like segments, set in a deep uneven basin. Stalk, an inch long, fleshy at the base, and set on the surface of the fruit. Flesh, white, rather gritty at the core, melting, and very juicy, richly flavoured, and with a strong and peculiar aroma, which is very agreeable.

A delicious pear; ripe in the middle and end of October, but soon decays at the core. The tree is hardy, and an excellent bearer.

I received this in 1846 from M. Lefèvre, of Mortefontaine, near Paris.

BEURRÉ LÉON LE CLERC.—Fruit, medium sized, obovate. Skin, smooth, of a lemon-yellow colour, having a tinge of red on one side, and covered with numerous large russet specks. Eye, very large and open, set in a narrow and deep basin. Stalk, an inch long, inserted in an uneven and rather deep cavity. Flesh, white, melting, and juicy, sweet and well flavoured, but without any particular aroma.

Ripe in the end of October. Mr. R. D. Blackmore says it is no good at all.

Beurré de Luçon. See *Beurré Gris d'Hiver.*

Beurré Lucratif. See *Fondante d'Automne.*

BEURRÉ LUIZET.—Fruit, large, three inches and three-quarters long, and two inches and a half wide; pyriform. Skin, pale yellow, dotted with russet dots. Eye, open. Stalk, very long, stout, and woody, obliquely inserted on the apex of the fruit. Flesh, tender, buttery, melting, juicy, and sweet, but with a thin watery juice.

An inferior pear, ripe in October.

Beurré Magnifique. See *Beurré Diel.*

Beurré de Malines. See *Winter Nelis.*

BEURRÉ DE MANS.—Fruit, small, two inches in diameter; roundish ovate, even in its outline. Skin, green at first, changing to clear yellow, or greenish yellow, and much streaked with long broken streaks of bright crimson on the side next the sun, and where fully exposed they form a red cheek. Stalk, half an inch long, inserted in a small round cavity. Eye, rather large, quite open, not depressed. Flesh, yellow, crisp, very juicy, with a rich sweetness.

An excellent early pear, which ripens in the end of August, and which does not decay at the core, but remains a good solid fruit.

I do not know the origin of this fruit. I received it from Mr. Rivers, of Sawbridgeworth, in 1863.

BEURRÉ MENAND.—Fruit, medium sized, roundish obovate. Skin, pale lemon-yellow, strewed with brown dots, and mottled with brown russet round the stalk. Eye, open. Stalk, an inch long, very stout, inserted in a slight depression. Flesh, tender, buttery, and melting, very juicy, and very briskly flavoured.

A second-rate pear, ripe in October.

It was raised by M. André Leroy, of Angers, and dedicated to M. Menand, of Martigny-Briand.

Beurré de Mérode. See *Doyenné Boussoch*.

BEURRÉ MILLET.—Fruit, below medium size, two inches and a quarter wide, and two inches and a half high ; obovate. Skin, dark grass green, very much covered with clouds and mottles of thin, dirty ash brown russet. Eye, very small, deeply sunk. Stalk, half an inch long, stout. Flesh, greenish for a considerable depth under the skin, melting, tender, very juicy, and with a sweet, thin watery juice.

An inferior pear, ripe in October.

BEURRÉ MOIRÉ.—Fruit, above medium size, three inches and a half long, and two and three-quarters wide ; obtuse pyriform. Skin, greenish yellow, considerably covered with pale bright yellow russet and russety dots. Eye, small, set in a shallow basin. Stalk, an inch long, stout, inserted in a cavity. Flesh, buttery and melting, but not richly flavoured, and with a high perfume.

Ripe in November.

This was discovered as a wilding at St. Aubin-de-Liugné, not far from Angers, and it received its name from having been brought before the Society at Angers by M. Moiré.

Beurré de Mortefontaine. See *Beurré Lefèvre*.

BEURRÉ NANTAIS (*Beurré de Nantes*).—Fruit, medium sized, three inches and a half long, and two inches and a half wide ; long pyriform. Skin, pale green or yellowish green, dotted and mottled with cinnamon-coloured russet, especially round the stalk, and with a slight tinge of red next the sun. Eye, small and open, set in a narrow and rather deep basin. Stalk, an inch long, perpendicular with the fruit. Flesh, fine, melting, juicy, sweet, sprightly, and without any perfume.

An early pear, ripe in the beginning of September, but not of any great merit.

I described under this name another and a very distinct pear in the former editions of this work, having been misled by having received specimens incorrectly named.

Beurré Napoléon. See *Napoléon.*

Beurré Navez. See *Colmar Navez.*

Beurré de Noirchain. See *Beurré Rance.*

Beurré de Noir Chair. See *Beurré Rance.*

Beurré des Orphelines. See *Beurré d'Aremberg.*

Beurré de Pâques. See *Easter Beurré.*

Beurré de Paris. See *Jargonelle.*

Beurré de Payence. See *Calebasse.*

Beurré de Pentecôte. See *Easter Beurré.*

Beurré Perrault. See *Duchesse de Bordeaux.*

Beurré Picquery. See *Urbaniste.*

Beurré Plat. See *Crasanne.*

BEURRÉ PRÉCOCE.—Fruit, medium sized, two inches and a half wide, and three inches high; obovate, blunt at the stalk, even and regularly shaped. Skin, green, becoming yellowish green as it ripens, strewed with large russet specks, and tinged with reddish brown next the sun; a broad zone of rather rough russet encircles the fruit about an inch distant from the eye. Eye, rather open, with short segments, set in a round saucer-like basin. Stalk, nearly two inches long, slender, set in a round cavity. Flesh, crisp, very juicy, brisk, and refreshing, sometimes with a slight astringency.

A good early pear, ripe in the middle of August. The tree is an early and abundant bearer, and forms handsome pyramids on the pear.

It was raised by M. Goubault, a nurseryman at Mille-Pieds, Route de Saumur, Angers.

Beurré de Printemps. See *Colmar Van Mons.*

Beurré Quetelet. See *Comte de Lamy.*

Beurré de Rackenheim. See *Pomme Poire.*

BEURRÉ RANCE (*Bon Chrétien de Rans; Beurré de Noirchain; Beurré de Noir Chair; Beurré de Rans; Beurré du Rhin; Hardenpont de Printemps*).—Fruit, varying from medium size to large; obtuse pyriform, blunt, and rounded at the stalk. Skin, dark green, and covered with numerous large dark brown russety spots. Eye, small and open, with short acute segments, and set in a slight depression. Stalk, an inch and a half long, slender, and generally obliquely inserted in a wide shallow cavity. Flesh, greenish white, buttery, melting, and very juicy, with a rich and vinous flavour.

A very valuable winter dessert pear; in use from February till May. Tree, hardy, vigorous, and an abundant bearer; succeeds well as a

standard, and from which, although not so large, the fruit is richer flavoured than from a wall. This is one of the most valuable late pears, as it is at maturity when few others are in season. In northern climates it requires a wall.

Much ink has been shed in discussing the origin of Beurré Rance, and the source of the name; but there can be no doubt that it was raised by Abbé Hardenpont of Mons about 1762. Some say that its name is derived from the village of Rans or Rance, in Hainault, where the original tree was found, but the account given by Van Mons and Serrurier (*Fruitkundig Woordenboek*, vol. ii., p. 273) sets the matter at rest, and attributes its origin distinctly as a seedling raised by Hardenpont. M. de Puydt, in his notice of the pears of Mons, says that M. Gossart informed him that one day Abbé Hardenpont having invited some connoisseurs to his house to taste his new pear, of whom he expected much, they were divided in their opinions, and some one ventured to say that the flavour was *rance*. "Rance!" he exclaimed; "if such be your opinion we shall call it Beurré Rance as a record of your bad taste."

M. Gilbert (*Les Fruits Belges*) says, "The word *rance* ought not to be taken in this instance in the sense of the French adjective which indicates a certain state of fatty substances; we believe that it is a Walloon term derived from the Flemish word *rens*, or more correctly *reinsch*, which signifies acid, but which may also be taken for the Rhine (*du Rhin*), and probably this is the origin of the synonyme Beurré du Rhin (*Rhynsche pear*)."

Beurré de Rhin. See *Beurré de Rance*.

BEURRÉ ROBERT.—Fruit, large, four inches long, and three and a quarter broad; obtuse pyriform, uneven in its outline. Skin, greenish yellow, strewed with russety dots, and spotted with russet towards the eye and the stalk. Eye, large, open, and set in a deep basin. Stalk, short, and obliquely inserted by the side of a fleshy lip. Flesh, melting, juicy, somewhat pretty at the core, sweet, sprightly, and with a fine delicate perfume.

A pear of the first quality; in use during November and December.

It was raised by Messrs. Robert & Moreau, of Angers, the successors to M. Vibert, and it was first exhibited before the Committee of the Society at Angers in 1861, when it met with high approval. It is believed to have been raised from seed of Glou Morceau. It has by some pomologists been erroneously made synonymous with Doyenné du Comice.

Beurré Rochechouart. See *Épine du Mas*.

Beurré de Rochoir. See *Épine du Mas*.

Beurré du Roi. See *Brown Beurré*.

BEURRÉ ROMAIN.—Fruit, medium size; obtuse pyriform, regularly formed, and flattened at the apex. Skin, smooth, greenish yellow, faintly tinged with red russet next the sun, and covered with numerous dark grey spots. Eye, open, set even with the surface, or sometimes slightly depressed. Stalk, short, inserted without depression. Flesh, white, very melting and juicy, with a sweet, pleasant flavour.

Ripe in October, but does not keep long, being subject to become mealy.

Beurré Rose. See *Beurré Bosc.*

Beurré Roupé. See *Easter Beurré.*

Beurré Roupp. See *Easter Beurré.*

Beurré Rouppé. See *Easter Beurré.*

Beurré Roux. See *Brown Beurré.*

Beurré Royal. See *Beurré Diel.*

Beurré St. Amour. See *Flemish Beauty.*

Beurré St. Nicholas. See *Duchesse d'Orléans.*

Beurré de Semur. See *Mansuette.*

Beurré Sieulle. See *Doyenné Sieulle.*

BEURRÉ SCHEIDWEILLER (*Grosse Sucrée*).—Fruit, medium sized; obtuse pyriform, even, and handsomely shaped. Skin, smooth, and of a bright pea-green, even when fully ripe, thickly strewed with minute russet dots, and with a patch of coarse cinnamon russet round the stalk. Eye, very large and clove-like, set level with the surface of the fruit. Stalk, more than an inch long, slender, inserted in a small cavity. Flesh, yellowish white, coarse-grained, sweet, very juicy, and with a pleasant brisk flavour.

An agreeable pear, not of great merit; ripe in the end of October and beginning of November.

A seedling of Van Mons, which he named in honour of M. Scheidweiller, Professor of Botany at Ghent.

BEURRÉ ST. QUENTIN.—Fruit, medium size; obtuse pyriform. Skin, smooth, deep yellow in the shade, and bright red without any dots next the sun. Eye, set in a shallow and even basin. Stalk, an inch long, fleshy, often obliquely inserted. Flesh, very white, tender, melting, juicy, and sugary.

A dessert pear; ripe in September and October.

BEURRÉ SIX (*Six*).—Fruit, large, three inches and a quarter wide, and four inches and a quarter long; pyriform, very uneven and bossed on its surface. Skin, smooth, pea-green, with patches of russet round the eye and the stalk, but changing to pale yellow when ripe. Eye, small, open, set in a shallow, slightly angular basin. Stalk, long, slender, curved, inserted a little on one side of the axis, without depression. Flesh, greenish white, very juicy, firm, buttery, and melting. Core, very small.

A very fine pear; ripe in October. Mr. Blackmore finds it watery and insipid.

It was raised at Courtrai, in Belgium, by a gardener named Six, about the year 1845, and I received it from M. Papeleu, of Ghent, in 1848.

Beurré Spence. See *Flemish Beauty.*

BEURRÉ SPENCE.—There is, perhaps, no pear about which there have been so many surmises and which has excited so much curiosity as the Beurré Spence, and, notwithstanding all the efforts that have been made to ascertain what this variety is, nothing definite has yet been obtained respecting its identity. Many varieties are in cultivation under this name, of which B. Capiaumont, B. Diel, and B. de Mons are the most general. The name of Beurré Spence originated with Dr. Van Mons, who describes it thus:—"Fruit, shape and size of the Brown Beurré. Skin, green, handsomely streaked and marked with reddish brown and reddish purple. Flesh, tender, juicy, sugary, and perfumed. It ripens about the last of September."

BEURRÉ STERCKMANS (*Belle Alliance; Calebasse Sterckmans; Doyenné Esterkman*).—Fruit, medium sized, two inches and three-quarters wide, and two inches and a half high; turbinate, handsome, even in its outline. Skin, smooth, of a fine bright grass-green colour on the shaded side, and dull red on the side next the sun, marked with traces of russet. Eye, open, with short, erect, rigid segments, set in a wide, shallow basin. Stalk, three-quarters of an inch long, set in a small round cavity. Flesh, white, with a greenish tinge, very melting, buttery, and juicy, rich, sugary, and vinous, with a fine aroma.

A first-rate dessert pear; ripe during January and February. The tree is an abundant bearer, succeeds admirably on the quince, and forms a handsome pyramid.

It was raised at Louvain by M. Sterckmans, and was first brought into notice by Dr. Van Mons.

BEURRÉ SUPERFIN.—Fruit, above medium size, three inches wide and a little more high; obovate or turbinate, somewhat uneven and bossed on its surface. Skin, thin, considerably covered with patches of cinnamon-coloured russet; on the shaded side the ground colour is greenish yellow, which becomes lemon-yellow at maturity, and covered with small patches and veins of russet. Eye, very small and closed, with stiff, incurved, tooth-like segments, set in a deep, round, and uneven basin. Stalk, over an inch long, fleshy at the base, and united to the fruit by fleshy folds. Flesh, yellowish white, fine-grained, buttery, and melting, very juicy, brisk, and sweet, with a delicate and agreeable perfume.

This is one of the finest pears in cultivation. It ripens in September and October, according to the locality; and further north my friend, the Rev. W. Kingsley, of South Kilvington, near Thirsk, and my brother at Hope Park, Coldstream, have it in perfection at Christmas. Mr. R. D. Blackmore says, "It is one of the best, most beautiful, and fertile of all pears."

It was raised at Angers by M. Goubault in 1837, and it first bore fruit in 1844.

BEURRÉ THUERLINCKX (*Thuerlincks*).—This a large, coarse

pear, of a long obovate shape, five to six inches long, and four or five broad. The flesh is somewhat tender and juicy, but without any aroma, and very soon becomes mealy.

Ripe in November and December; not worth growing.

Beurré de Terwerenne. See *Brown Beurré.*

Beurré van Geert. See *Beurré Jean van Geert.*

Beurré van Mons. See *Baronne de Mello.*

Beurré Vert. See *Beurré Diel.*

Beurré de Westerloo. See *Doyenné Boussoch.*

BEURRÉ DE WETTEREN.—Fruit, large, roundish, inclining to turbinate, widest in the middle, and tapering obtusely towards each end, uneven in its outline. Skin, bright green and shining, dull red on the side next the sun, and covered with large russet spots. Eye, open, deeply set. Stalk, an inch long, stout, and deeply inserted. Flesh, yellowish, coarse-grained, half-melting, pretty juicy, and well-flavoured.

A showy and peculiar-looking pear, which in some seasons is very good; ripe in October.

I received this from M. Papeleu, of Wetteren, near Ghent, in 1848. It originated in the garden of M. Louis Berckmans, at Heyst-op-den-Berg, in Belgium, and is supposed to have been one of the seedlings raised by Major Esperen, some of whose trees M. Berckmans obtained after his death.

Beuzard. See *Hampden's Bergamot.*

Bezi de Caen. See *Léon Leclerc de Laval.*

Bezi de Caissoy. See *Besi de Caissoy.*

Bezi de Chaumontel. See *Chaumontel.*

Bezi de Échassery. See *Échassery.*

Bezi Esperen. See *Besi d'Esperen.*

Bezi Goubault. See *Besi Goubault.*

Bezi d'Héri. See *Besi d'Héry.*

Bezi de Landry. See *Échassery.*

Bezi de Quessoi. See *Besi de Caissoy.*

Bezi de Quessoy. See *Besi de Caissoy.*

Bezi Royal. See *Besi d'Héry.*

Bezi Vaet. See *Besi Vaet.*

Biémont. See *Bergamotte Cadette.*

Biémont. See *Beurré Beauchamps.*

BISHOP'S THUMB (*Bishop's Tongue*).—Fruit, large, three and a half to four inches long, and two to two and a quarter broad; oblong, narrow, pyriform, or undulating in its outline. Skin, yellowish green, covered with numerous large russety dots, and with a rusty red colour on the side exposed to the sun. Eye, small and open, with long reflexed segments, set level with the surface. Stalk, one inch long, curved, fleshy at the base, obliquely inserted, and attached to the fruit without depression. Flesh, greenish yellow, melting, and juicy, with a rich, sugary, and vinous flavour.

An old-fashioned and very excellent dessert pear; ripe in October. The tree is hardy, an abundant bearer, and succeeds well as a standard.

The Bishop's Thumb was formerly called Bishop's Tongue, and it is recorded in Leonard Meager's list of the fruits that were grown in the Brompton Park Nursery in 1690 under that name. I find from the old books of that establishment that it continued to be grown there under the same name till the end of the last century, when it was altered to Bishop's Thumb. It appears also in Miller and Sweet's Catalogue in 1790 as Bishop's Thumb.

Bishop's Tongue. See *Bishop's Thumb*.

Black Achan. See *Achan*.

Black Bess of Castle Menzies. See *Achan*.

Black Beurré. See *Verulam*.

BLACK HUFFCAP.—Fruit, quite small; pyriform, or oblong-ovate, even and regular in its outline. Skin, olive green on the shaded side, and entirely covered with dull rusty red on the side next the sun; the whole surface thickly sprinkled with large grey russet dots. Eye, prominent, open, with erect segments. Stalk, three-quarters of an inch long, woody, connected with the fruit by a thickened continuation the flesh. Flesh, yellowish green, firm, and very gritty.

A noted perry pear of Herefordshire and Worcestershire.

BLACKENEY RED.—Fruit, about medium size, even and regular in its outline; turbinate or obovate. Skin, when ripe greenish yellow on the shaded side, and covered with a more or less deep red cheek on the side next the sun; sometimes it is merely orange. Eye, small and open, set in a saucer-like depression. Stalk, from an inch to an inch and a quarter long, inserted without depression. Flesh, firm, crisp, juicy, and with a mild acidity.

This is very much planted in the Herefordshire orchards. The tree is a profuse bearer, but the fruit is only second-rate for perry, in fact, only "a cask-filler."

BLACK WORCESTER (*Parkinson's Warden; Pound Pear; Warden*).—Fruit, large and obovate, four inches long, and three and a half wide. Skin, green, entirely covered with rather rough brown

russet, with a dull red tinge next the sun. Eye, small, set in a wide and pretty deep basin. Stalk, about an inch long, inserted without depression. Flesh, hard, crisp, coarse-grained, and gritty.

An excellent stewing pear; in use from November to February. The tree is hardy and vigorous, and bears well as a standard. This forms the type of the pears called "Wardens." See *Wardens.*

Blanquet. See *Small Blanquet.*

Blanquet à Courte Queue. See *Large Blanquet.*

Blanquet Gros d'Été. See *Large Blanquet.*

Blanquet à Longue Queue. See *Long Stalked Blanquet.*

Blanquet Musqué. See *Large Blanquet.*

Blanquette. See *Small Blanquet.*

BLEEKER'S MEADOW.—Fruit, below medium size; roundish and regularly shaped. Skin, smooth, of an uniform lemon-colour, dotted with crimson dots. Eye, quite open, with flat ovate segments, set in a very shallow depression. Stalk, very short and stout, inserted in a small cavity. Flesh, yellowish white, very tender, buttery, and melting, with a powerful musky aroma, and a thin, watery, sweet juice.

An American pear, of only second-rate quality in this climate; ripe in October and November.

BLOODGOOD.—Fruit medium sized; turbinate, inclining to obovate, thickening very abruptly into the stalk. Skin, yellow, strewed with russety dots, and reticulations of russets, giving it a russety appearance on one side. Eye, open, with stout segments, set almost even with the surface. Stalk, obliquely inserted without depression. Flesh, yellowish white, buttery and melting, with a rich, sugary, and highly aromatic flavour.

An American pear of good quality; ripe early in August. The tree bears well, and, being so early, is well worth growing. Mr. Blackmore says it does not do well at Teddington.

BOIS NAPOLÉON.—Fruit, about medium size, two inches and a half wide, and two inches and three-quarters high; Doyenné-shaped, being obovate and blunt at the stalk, even and regularly shaped. Skin, entirely covered with a bronzy brown crust over its whole surface, with only here and there an indication of the yellow ground colour showing through it. Eye, small and half open, set in a shallow basin. Stalk, about an inch long, woody, a little fleshy at the base, where it is inserted in a small round cavity. Flesh, yellowish, very tender, fine-grained, buttery, melting, and very juicy, rich, and sweet, with a delightful rose-water aroma.

A delicious pear; ripe in the middle and end of October. The tree

is a very strong grower, and forms handsome pyramids on the quince. It bears abundantly.

A seedling of Van Mons, which first fruited in 1822 or 1823. It is called Bois from the similarity of its wood to that of Napoléon. This was a favourite mode with Van Mons of distinguishing his seedlings. For instance we find such entries in his catalogue as "Forme de Calebasse," "Forme de Passe Colmar."

Bô de la Cour. See *Maréchal de Cour.*

Bolivar. See *Uvedale's St. Germain.*

Bonaparte. See *Napoléon.*

BON CHRÊTIENS. See *Winter Bon Chrêtien.*

Bon Chrêtien d'Amiens. See *Catillac.*

BON CHRÊTIEN D'AUCH.—This pear has given rise to much discussion, some pomologists holding that it is a distinct variety, and others that it is synonymous with Winter Bon Chrêtien. The advocates of the latter opinion are the most numerous. No person has had a better opportunity of solving the question than my much esteemed friend, Abbé D. Dupuy, Professor of Natural History at Auch; and in his excellent work *L'Abeille Pomologique*, 1862, p. 57, he there enters very fully into the question. He says:—

"The fruit which at Auch is called Bonchrêtien d'Auch, is nothing else than the common Winter Bonchrêtien, *without seeds in some gardens*, and some favoured localities in the south-west; but as soon as the tree is removed to a place less suited to it the seeds reappear and it becomes the common Winter Bonchrêtien, and the same thing frequently occurs even at Auch."

In the Horticultural Society's Catalogue the same conclusion is arrived at, and no doubt the authority of Abbé Dupuy is conclusive on the point regardless of any other evidence. But I embrace this opportunity of introducing another variety under the name of Bon-Chrêtien d'Auch, which seems to have escaped the notice of all modern pomologists, the Bon Chrêtien d'Auch of Calvel. He says:—"This pear, like all the Bon Chrêtiens, has the form of a calibasse, or of a pilgrim's gourd, and is sometimes more swollen on one side than the other. Green at first, it insensibly becomes yellow by degrees as it approaches maturity. The part exposed to the sun is covered with bright vermilion, which increases its beauty. By smelling it, its perfume announces the period when it is good to be eaten. Its flesh is breaking, but of rich, sweet, and sugary juice.

"This is perhaps the largest, most beautiful, and most perfect of pears in a soil which suits it. It is only at Auch that one can form a just idea of it, and even all the environs of Auch are not equally suited to its culture. This fruit loses much of its size and quality when grafted elsewhere. Well cultivated and in good soil it is very large. I have seen it four inches diameter and more."

"The shoots are long, crooked, and pendent, of a fawn colour, dotted with grey and brownish next the sun. The buds are large, obtuse, and borne on large and prominent supports. Flowers, large; the number of the petals vary, they are well open, rather long, lightly edged with very pale red; the anthers are of a beautiful vermilion. The leaves are large, smooth, slightly pointed, of a beautiful brilliant green, slightly and regularly dentate. They become yellow almost immediately after the fruit is ripe. This pear ripens in the southern departments of France in the end of July, and nearly three weeks or a month later elsewhere, according to the climate." What can this be? It reads very much like a description of Williams's Bon Chrêtien. The Winter Bon Chrêtien ripens in January.

Bon Chrêtien d'Automne. See *Spanish Bon Chrêtien.*

Bon Chrêtien d'Espagne. See *Spanish Bon Chrêtien.*

BON CHRÊTIEN FONDANT.—Fruit, large, oblong, and regularly formed. Skin, green, covered with a considerable quantity of russet, and marked with numerous russety dots on the shaded side, but covered with dark brownish red streaks and mottles next the sun. Eye, small and closed. Stalk, three-quarters of an inch long. Flesh, yellowish white, very melting and very juicy; the juice rather thin, and not highly flavoured, but very cool, pleasant, and refreshing.

A very nice pear; ripe during October and November. The tree bears well as a standard.

I received this from M. Papeleu, of Wetteren, in 1848, but it appears to be a very different pear from the Bon Chrêtien Fondant of M. Leroy, which is made synonymous with Bon Chrêtien de Bruxelles.

Bon Chrêtien d'Hiver. See *Winter Bon Chrêtien.*

Bon Chrêtien Napoléon. See *Napoléon.*

Bon Chrêtien Nouvelle. See *Flemish Bon Chrêtien.*

Bon Chrêtien de Rans. See *Beurré Rance.*

Bon Chrêtien de Tours. See *Winter Bon Chrêtien.*

Bon Chrêtien Turc. See *Flemish Bon Chrêtien.*

Bon Chrêtien de Vernois. See *Flemish Bon Chrêtien.*

Bon Dieu. See *Ah! mon Dieu.*

BON GUSTAVE.—Fruit, large; obovate, rather bossed, and undulating in its outline. Skin, lemon-yellow, thickly dotted and veined with brown russet, with a tinge of warm orange red next the sun. Eye, small and open, set in a shallow basin. Stalk, slender and woody, inserted obliquely at almost right angles with the fruit. Flesh, yellowish, rather coarse-grained, sweet, and with an agreeable flavour.

A second-rate pear, with coarse flesh, which becomes mealy in November.

A seedling of Major Esperen, of Malines, which, after his death, went into the possession of M. Berckmans, who named it after one of his sons. It first fruited in 1847.

Bon Papa. See *Vicar of Winkfield.*

BON PARENT.—Fruit, medium sized; obtuse pyriform. Skin, smooth, lemon-yellow, covered with dots of grey russet, which are very thick round the eye and the stalk, where they form patches. Eye, open, with short, erect, fleshy segments, set in a very shallow basin. Stalk, long, fleshy, and pale brown, obliquely inserted on one side of the axis. Flesh, yellowish white, coarse-grained, half-melting, sweet, and pleasantly perfumed.

A second-rate pear; ripe in October.

It was raised in 1820 by M. Simon Bouvier, of Jodoigne.

Bonne d'Avranches. See *Louise Bonne of Jersey.*

Bonne Ente. See *White Doyenné.*

BONNE D'EZÉE (*Belle de Zées; Bonne de Zées; Bonne de Haies; Brockworth Park*).—Fruit, large, two inches and a quarter wide, and three inches and a quarter long; pyramidal. Skin, straw-coloured, with a tinge of green, and thickly marked with traces of brown russet interspersed with a few green dots. Eye, open, with long linear segments. Stalk, stout and fleshy, an inch long, and obliquely inserted. Flesh, white, coarse-grained, and inclining to gritty, half-melting and juicy, with an agreeable perfume.

This is only a second-rate pear, the texture of the flesh being coarse; ripe in October. Mr. R. D. Blackmore says "it is a very poor thing, and useless at Teddington."

This was discovered as a wilding at Ezée, near Loches, in the Tourraine, in 1788, and was first brought into notice by M. Dupuy, a nurseryman at Loches. A tree growing against a wall at Brockworth Park, near Gloucester, produced fruit of large size and showy appearance, and it was propagated for sale by Messrs. J. C. Wheeler & Son, of Gloucester, who sold it under the name of Brockworth Park. It was represented as being a seedling raised at that place, one of the parents being Louise Bonne of Jersey.

Bonne de Haies. See *Bonne d'Ezée.*

Bonne de Kienzheim. See *Vallée Franche.*

Bonne de Longueval. See *Louise Bonne of Jersey.*

Bonne Louise d'Avranches. See *Louise Bonne of Jersey.*

Bonne Malinaise. See *Winter Nélis.*

Bonne de Malines. See *Winter Nélis.*

Bonne de Nöel. See *Fondante de Nöel.*

Bonne Rouge. See *Gansel's Bergamot.*

Bonne de Soulers. See *Bergamotte de Soulers.*

Bonnissime. See *Figue d'Alençon.*

Bonnissime de la Sarthe. See *Figue d'Alençon.*

Bonte Bergamotte. See *Bergamotte Suisse.*

Booter Peer. See *Angleterre.*

De Bordeaux. See *Besi d'Héri.*

Bosch Peer. See *Flemish Beauty.*

Boss Peer. See *Flemish Beauty.*

Bouge. See *Angélique de Bordeaux.*

Bourdon. See *Bourdon Musqué.*

BOURDON MUSQUÉ (*Gros Muscat Rond*).—Fruit, small; roundish, and flattened at the apex. Skin, smooth, at first bright green, changing to yellowish green, strewed with darker green and russety dots. Eye, open, with long segments, and set in a wide and rather deep basin. Stalk, an inch and a half long, inserted without depression. Flesh, white, tender, crisp, with a sweet, pleasant, and musky flavour.

A dessert pear of ordinary quality; ripe in August. The tree succeeds well as a standard.

The name is supposed to have originated from the similarity of the fruit to the knob of a pilgrim's staff, which was a turned piece of wood with a round knob or apple at the top and in the middle, and called in French Bourdon.

BOURDON DE ROI.—Fruit, small; roundish. Skin, smooth, yellowish green, changing to clear yellow, with a trace of dark red next the sun. Eye, small and open, with short, hard segments, and set in a wide rather deep basin. Stalk, half an inch long, stout, and fleshy, and inserted in a wide and deep cavity. Flesh, white, very tender, half-melting, and of a refreshing, sweet, vinous, and musky flavour.

A dessert pear of the first quality; ripe in November. The tree is a free grower and an abundant bearer. Succeeds well as a standard.

BOURGMESTER.—Fruit, large; oblong or pyramidal, curved, and very uneven on the surface; round at the apex, and knobbed about the stalk. Skin, yellowish green, entirely covered with coarse, rough russet, so much so that scarcely any of the ground colour is visible. Eye, very small, set in a shallow basin. Stalk, an inch long, fleshy, particularly at the base, where it is obliquely inserted and surrounded with a fleshy ring. Flesh, yellowish, melting, juicy, and sweet, with a fine musky flavour.

A good second-rate pear; ripe in November.

BOUVIER BOURGMESTRE.—Fruit, medium size, two inches and three-quarters wide, and three inches and three-quarters high; oblong-obovate, even in its outline. Skin, lemon-yellow, speckled all over with cinnamon-coloured russet, but particularly so towards the stalk and the eye, where it forms a sort of crust, which is sometimes quite rough. Eye, half open, with incurved segments, set in a shallow depression. Stalk, an inch and a half long, inserted on the end of the fruit, which is not tapering but abrupt. Flesh, yellowish, buttery, and melting, rather gritty towards the core, with a fine sprightly rich and vinous juice, and a fine aroma.

A first-rate pear; ripe in the end of October.

Raised by M. Bivort from seed sown in 1824, and the tree first fruited in 1842. It was named by him in honour of M. Simon Bouvier, burgomaster of Jodoigne, in Belgium.

Braddick's Field Standard. See *Marie Louise*.

BRANDES ST. GERMAIN.—Fruit, below medium size, two inches wide, and three inches high; pyramidal, even and regular in outline. Skin, covered almost entirely with a coat of thin cinnamon-coloured russet, exposing here and there mottles and spots of the yellow ground; the whole surface strewed with large rough russet specks. Eye, small and open, with short, erect segments, very slightly depressed. Stalk, half an inch to three-quarters long, inserted obliquely without depression. Flesh, yellowish, half-melting, not very juicy, with a brisk, sweet flavour, and slight perfume.

A second-rate pear; ripe in the end of November, when it becomes mealy.

Raised at Louvain by Van Mons, and named in honour of Dr. Brandes, Professor of Chemistry at Salzuffeln.

Bretonneau. See *Beurré Bretonneau*.

Brilliant. See *Flemish Beauty*.

BRITISH QUEEN.—Fruit, large; obovate-pyriform, the outline undulating and bossed. Skin, smooth, and almost entirely covered with a thin coat of cinnamon-coloured russet, but on the side next the sun it has a blush of bright rosy crimson. Eye, rather small, with short, narrow segments, and considerably depressed. Stalk, about an inch long, very stout, and sometimes inserted obliquely in a round, narrow cavity. Flesh, yellowish white, very fine-grained, buttery, and melting, rich, sugary, and having the flavour of Marie Louise, coupled with that peculiar briskness which is found in the Windsor.

A first-rate pear, which ripens in the beginning of October. It is, however, of varying merit, as it is very apt in some soils to decay rapidly and treacherously in the centre, while there is no indication of decay at the surface. Mr. R. D. Blackmore says that at Teddington it is not worthy of its name.

This was raised by Mr. Thomas Ingram, late gardener to Her Majesty at Frogmore, and was first distributed by Mr. Charles Turner, of Slough, in 1863.

Brocas' Bergamot. See *Gansel's Bergamot.*

Brockworth Park. See *Bonne d'Ezée.*

BROOMPARK.—Fruit, small; roundish obovate. Skin, yellow, sprinkled with cinnamon-coloured russet. Eye, small, dry, and horny, set in a slight depression. Stalk, an inch long, curved, and inserted in a slight cavity. Flesh, yellowish, melting, juicy, and sugary, with a rich musky flavour.

An excellent dessert pear; ripe in January. The tree is very hardy and vigorous, an excellent bearer, and succeeds well either on the pear or quince stock.

It was raised by Mr. T. A. Knight, and first produced fruit in 1831.

BROUGH BERGAMOT.—Fruit, small; roundish turbinate, tapering into the stalk. Skin, rough, being entirely covered with brown russet, except in patches where the green ground colour is visible; on the side next the sun it is tinged with dull red. Eye, open, with short, stunted segments. Stalk, half an inch long, not depressed. Flesh, yellowish white, rather coarse-grained, but very juicy and sugary, with a rich and highly perfumed flavour.

An excellent pear for the North of England; ripening during December.

BROUGHAM.—Fruit, medium sized; roundish obovate, inclining to oval or ovate. Skin, rather rough to the feel, yellowish green, and covered with large brown russet specks. Eye, clove-like, full of stamens, set in a shallow and plaited basin. Stalk, an inch and a quarter long, and slender. Flesh, yellowish white, tender, and juicy, but somewhat mealy, and having the flavour of the Swan's Egg.

A second-rate pear; ripe in November. The tree is a great bearer.

Raised by Mr. T. A. Knight, at Downton Castle, Herefordshire.

Brown Admiral. See *Summer Archduke.*

BROWN BEURRÉ (*D'Amboise; Benedictine; Beurré Gris; Beurré Doré; Beurré d'Amboise; Beurré Roux; Beurré du Roi; Beurré de Terwerenne; Badham's; Isambert le Bon*).—Fruit, large, three inches wide, and three inches and three-quarters long; oblong-obovate. Skin, green, almost entirely covered with thin brown russet and faintly tinged with reddish brown on the side next the sun. Eye, small and open, set in an even shallow basin. Stalk, an inch long, thickest at the base, where it is inserted in a narrow round cavity with generally a small fleshy lip on one side. Flesh, greenish white under the skin, but yellowish at the centre, melting, tender, and buttery, and sprightly, with a rich musky flavour.

An old and favourite dessert pear of great excellence; ripe in October. The tree is hardy, and will succeed on either the pear or quince stocks, and upon almost every variety of soil, except it be too moist,

and then the shoots are apt to canker; but it requires a wall to have the fruit in perfection. The colour of the fruit is very subject to change, according to the soil and stock upon which it is grown, and thus have arisen the different synonymes of Red, Grey, Brown, and Golden Beurré. Many old gardeners maintain that the Grey and Brown Beurré are wholly distinct, but in such cases the Brown Beurré referred to is the Angleterre, whilst the Grey Beurré is the variety here described. The fruit are large, grey, and long, and richly flavoured, when grown upon a vigorous pear stock even in dry light soils, but smaller and of redder colour when grown on the quince even if placed in rich deep soil.

This very old pear is mentioned by the earliest French authors, and it has been cultivated in this country for upwards of two centuries, for it is mentioned by Rea in 1655 as "Bœure de Roy, a good French pear of a dark brown colour, long form, and very good taste."

Buchanan's Spring Beurré. See *Verulam*.

BUFFUM.—Fruit, medium size, two inches and a half wide, and two inches and three-quarters high; obovate, blunt at the stalk, even and regular in its outline. Skin, rather rough, with dark brown russet; on the side next the sun it has a bright orange cheek, surrounded with dull rusty red, which extends to the greenish yellow on the shaded side. Eye, very small, set in a rather deep basin. Stalk, stout and woody, inserted in a deep and wide cavity. Flesh, yellowish, crisp, coarse-grained, not juicy, rather sweet, and with a marked flavour of anise.

A pear of ordinary quality; ripe in October.

This was raised in America and originated in Rhode Island, where it is esteemed a variety of high merit. I have never found it so in this country.

Bujalouf. See *Virgouleuse*.

Bujiarda. See *Summer Thorn*.

De Bunville. See *Martin Sire*.

De Bure. See *Bellissime d'Hiver*.

BUTT PEAR.—Fruit, small; turbinate or roundish obovate, smooth and even on the surface. Skin, a uniform lemon-colour, strewed with minute russety dots. Eye, open, set even with the surface. Stalk, half an inch long, slender, inserted on the apex of the fruit. Flesh, yellowish, coarse-grained and granular, with a rough and acid taste.

This is now much grown about Ledbury, where it is called "the coming pear for perry."

De Cadet. See *Bergamotte Cadette*.

Cadet de Bourdeaux. See *Bergamotte Cadette*.

Cadette. See *Bergamotte Cadette*.

CAILLOT ROSAT (*English Caillot Rosat; King Pear*).—Fruit, above medium size; pyriform. Skin, smooth, greenish yellow in the shade, and quite covered with a brownish red cheek, and streaks of brighter red on the side next the sun. Eye, open, set in a shallow cavity. Stalk, three-quarters of an inch long. Flesh, tender, very juicy and melting, sweet, and nicely perfumed.

A nice early pear; ripe in August. The tree is an excellent bearer. This is not the Caillot Rosat of the French, which is the same as our Summer Rose.

Caillot Rosat d'Hiver. See *De Malthe*.

CALEBASSE (*Beurré de Payence; Calebasse d'Hollande; Calebasse Musquée; De Vénus; Pitt's Calebasse*).—Fruit, medium size; oblong, irregular and undulating in its outline. Skin, yellow, covered with thin grey russet on the shaded side, and cinnamon russet next the sun. Eye, open, small, with short, acute, erect segments, set in a shallow depression. Stalk, an inch and a half long, and obliquely inserted, with a fleshy lip on one side of it. Flesh, crisp, juicy, and sweet.

A dessert pear of inferior quality; ripe in October. The tree is an abundant bearer, and succeeds well as a standard.

CALEBASSE BOSC.—Fruit, medium sized to large; long conical. Skin, entirely covered with brown russet, which is sprinkled with darker russet dots, and with a yellowish ground on the shaded side. Eye, open, set in a shallow cavity. Stalk, stout, obliquely inserted. Flesh, tender, buttery, and melting, juicy, sweet, and agreeably flavoured.

A second quality fruit; ripe in October.

It was found by Van Mons in the garden of M. Swates, at Linkebeeke, near Brussels, and dedicated to M. Louis Bosc, Professor of Culture in the Jardins de Plantes, Paris. It is 1276 of Van Mons' catalogue.

Calebasse Carafon. See *Calebasse Grosse*.

CALEBASSE DELVIGNE.—Fruit, above medium size; pyriform. Skin, yellow, strewed with cinnamon-coloured russet. Eye, open, with stout segments, set in a shallow basin. Stalk, short, stout, and fleshy, obliquely inserted on the apex of the fruit. Flesh, yellowish white, rather coarse-grained, not very juicy, with a sweet and fine flavour, and strong musky aroma.

A very handsome and very beautiful pear, which, though not first-rate as to quality, forms a fine ornament in the dessert; ripe in October.

I do not know with whom this originated, but it was certainly raised by a M. Delvigne, for it is entered in Van Mons' catalogue, 2nd series, as "No. 1476 Calebasse forme, Delvigne: par son patron."

CALEBASSE D'ÉTÉ.—Fruit, above medium sized; pyramidal. Skin, greenish yellow, covered with brown russet, and with numerous

russet spots. Eye, large, half open, set almost even with the surface. Stalk, upwards of an inch long, curved, obliquely inserted without depression. Flesh, white, half-melting, very juicy and sweet.

A good early pear; ripe in September.

CALEBASSE GROSSE (*Calebasse Carafon; Calebasse Monstre; Calebasse Monstrueuse du Nord; Calebasse Royale; Triomphe de Hasselt; Van Marum*).—Fruit, very large, sometimes measuring six inches long; oblong. Skin, greenish yellow, considerably covered with dark grey russet in the shade, and entirely covered with light brown russet on the side next the sun. Eye, small, set in a pretty deep basin. Stalk, an inch long. Flesh, coarse-grained, crisp, juicy, and sweet.

Ripe in October. Its size is its only recommendation.

Calebasse d'Hiver. See *Beurré Bretonneau.*

Calebasse d'Hollande. See *Calebasse.*

CALEBASSE KICKX.—Fruit, below medium size, two inches wide, and two inches and three-quarters high; obovate, somewhat uneven in its outline. Skin, pale straw-yellow colour all over, and marked here and there with a few patches of very thin pale cinnamon-coloured russet. Eye, open, set in a shallow basin. Stalk, an inch and a half long, fleshy towards the base, where it is united with the fruit by a few folds. Flesh, whitish, coarse-grained, rather gritty, half-buttery, not very juicy, and little flavour, but with a musky perfume.

A fruit of inferior quality, which becomes quite pasty in the middle of October.

A seedling of Van Mons, which he dedicated to M. Kickx, Professor of Botany at Ghent. It appears as No. 590 in his catalogue.

Calebasse Monstre. See *Calebasse Grosse.*

Calebasse Monstrueuse du Nord. See *Calebasse Grosse.*

Calebasse Musquée. See *Calebasse.*

Calebasse Royale. See *Calebasse Grosse.*

Calebasse Sterckmans. See *Beurré Sterckmans.*

CALEBASSE TOUGARD.—Fruit, about medium size, two inches and a half wide, and three inches and a half high; pyriform. Skin, yellowish, covered with spots and patches of rough brown russet. Eye, open, placed even with the surface. Stalk, over an inch in length, set even with the surface. Flesh, with a pinkish tinge, half-melting, very juicy, sugary, and with a pleasant flavour.

Ripe during October and November, and is very soon rotten.

This is a posthumous seedling of Van Mons, which first fruited in 1847, and was dedicated by M. Bivort to M. Tougard, of Rouen.

Calebasse Tougard. See *Flemish Beauty.*

Calebasse Vasse. See *Beurré Capiaumont.*

CAMBACÉRÈS.—Fruit, below medium size, an inch and a quarter wide, and three inches and a quarter high; pyriform, even and regular in its outline. Skin, with a fine rich yellow ground, very thickly mottled and speckled with dark cinnamon-coloured russet, and with a large ramifying patch round the stalk. Eye, small and open, with erect segments. Stalk, an inch and three-quarters to two inches long, curved, and inserted without depression. Flesh, half-melting, very juicy, sweet, with a brisk flavour and delicate aroma.

A good pear; ripe in October, and soon becomes pasty.

De Cambron. See *Glou Morçeau.*

CAMILLE DE ROHAN (*Prince Camille de Rohan*).—Fruit, about medium size; pyriform. Skin, clear, green at first, but changing to yellowish green when it ripens, and thickly covered with numerous russety dots. Eye, open, placed in a slight depression. Stalk, slender, about an inch long. Flesh, white, with a pinkish tinge, fine-grained and melting, vinous, and of good flavour.

It ripens in December and January.

Canelle. See *Beurré Bosc.*

Canning. See *Easter Beurré.*

Canning d'Hiver. See *Easter Beurré.*

CAPSHEAF.—Fruit, medium size; obovate. Skin, deep yellow, almost entirely covered with brown russet. Eye, small, set in a slight depression. Stalk, an inch long, stout, and inserted in a slight cavity. Flesh, white, juicy, melting, sweet, and agreeably flavoured.

A dessert pear of American origin, but not of high merit; ripe in October. The tree is very prolific, and succeeds well as a standard.

Capiaumont. See *Beurré Capiaumont.*

Captif de St. Hélène. See *Napoléon.*

CAPUCIN VAN MONS.—Fruit, above medium size; oval. Skin, bright green, changing to pale yellow in the shade, and red next the sun, with markings of russet round the stalk and the eye, and strewed with numerous russety dots. Eye, small, and set in a deep and irregular basin. Stalk, an inch long, set in a shallow cavity. Flesh, tinged with green, crisp, juicy, rich, and sugary.

A dessert pear; ripe in October, and keeps but a short time, generally decaying at the core whilst the exterior remains perfectly sound. The tree succeeds well as a standard.

Carnock. See *Charnock.*

Cassante de Brest. See *Fondante de Brest.*

CAROLINE HOGG.—Fruit, below medium size, two inches and a quarter wide, and two inches high; Bergamot-shaped, even and regular in its outline, with much of the form of Winter Nélis. Skin, covered all over with a thick rather deep brown russet, but on the side next the sun it is a reddish brown russet. Eye, open, with short erect segments, set in a wide shallow basin. Stalk, an inch long, slender, inserted in a small round cavity. Flesh, very tender and melting, rich and vinous, with an abundant, finely perfumed juice, and a flavour similar to that of Winter Nélis.

A dessert pear of the first quality; in use during the end of November and December.

This excellent pear was raised from seed by Mr. John Mannington, of Uckfield, Sussex, and the tree first fruited in 1870. When he first sent it to me, Mr. Mannington wrote, "I have nine seedling pear-trees with fruit on them. They have never before had even a blossom on them till this year, although sixteen years old."

CASSANTE DE MARS.—Fruit, produced in clusters, below medium size; roundish obovate. Skin, deep yellow, speckled and traced with light brown russet. Eye, large, and wide open. Stalk, about an inch long, inserted without depression. Flesh, yellowish white, crisp, and breaking, juicy, sweet, and richly flavoured.

An excellent pear for so late in the season; ripe in April and May.

A seedling of Major Esperen, of Malines, raised in 1840.

CASSANTE DU COMICE.—Fruit, about medium size, two inches and a half wide, and two inches and a quarter high; round and oblate, a little uneven in its outline. Skin, with a dull yellowish ground, considerably covered with rough brown russet, which exposes in some parts large patches of the ground colour visible. Eye, partially closed, with incurved segments, and set in a considerable depression. Stalk, an inch and a quarter long, and with a series of large swollen fleshy rings at its insertion. Flesh, yellowish, breaking, crisp, and very juicy, with a rich, sweet, sugared juice.

A fruit of great excellence; ripe in the last week of September.

CASSOLETTE (*Friolet; Depôt de Syllery; L'Echerrion; Lechfrion; Muscat Verd; Portugal d'Été; Prunai; Teste Ribaut; Verdette*). —Fruit, small; obtuse pyriform. Skin, yellowish green, becoming bright yellow as it ripens, with clear reddish brown next the sun, and covered with numerous russety dots. Eye, open, with broad, flat segments, and set in a shallow and plaited basin. Stalk, three-quarters of an inch long, inserted in a small fleshy cavity. Flesh, greenish white, very tender and juicy, with a sugary and musky flavour.

A dessert pear; ripe in September. The tree is an abundant bearer, succeeds well as a standard, either on the pear or quince, particularly the latter.

Although by Duhamel Lechfrion is made synonymous with this, I think another

variety has existed under this name perfectly distinct from it. It is evident that the Cassolette of Knoop is not the same as that of Duhamel, but, nevertheless, Knoop makes Lechfrion synonymous with his Cassolette the same as Duhamel does, and there is a Lechfrion described by Rivière and Du Moulin as being long, large, and red, ripe in the middle of September, whilst the Cassolette is small, long, and greenish, ripe in August. Diel also thinks there are other varieties of the same name.

The Cassolette is so named from its resemblance to a small vessel made of copper and silver in which pastilles were burnt.

CASTELLINE.—Fruit, about medium size, two inches and a quarter wide, and nearly three inches high; obovate, larger on one side of the axis than the other. Skin, entirely covered with warm cinnamon-coloured russet, which on the side next the sun is more dense than on the shaded side, where it is thinner and in places exposes the yellow ground colour. Eye, open, with short, erect segments, set in a shallow basin. Stalk, an inch long, obliquely inserted by the side of a fleshy lip. Flesh, yellow, more so than is usual in pears, buttery, melting, and richly flavoured.

A good pear; ripe in the beginning of November, but Mr. Blackmore says it is worthless at Teddington.

CATHERINE.—Fruit, small, two inches wide, and two inches and a half long; pyriform. Skin, smooth and shining, fine clear yellow, with a blush of red streaked with darker red on the side next the sun, and strewed with numerous russety dots. Eye, small and open, set even with the surface. Stalk, three-quarters of an inch long, inserted on the apex of the fruit without depression. Flesh, firm, fine-grained, very juicy and sweet, but soon becomes mealy.

An early pear; ripe in August.

This is an old English pear recorded by Parkinson in 1629; and in his ballad "Upon a Wedding," Sir John Suckling mentions it in describing the bride—

> Her cheeks so rare a white was on,
> No Daisy makes comparison
> (Who sees them is undone);
> For streaks of red were mingled there,
> Such as are on a Katherine Pear
> (The side that's next the sun).

CATILLAC (*Bon Chrétien d'Amiens; Chartreuse; Grand Monarque; Monstrueuse des Landes; Bell Pear; Pound Pear*).—Fruit, very large; flatly turbinate. Skin, at first pale green, becoming after keeping a beautiful bright lemon-yellow with a tinge of brownish red next the sun, and covered with numerous large brown russety dots. Eye, open, with short dry segments, set in a wide, even, and rather deep basin. Stalk, an inch and a half long, stout, curved, and inserted in a small cavity. Flesh, white, crisp, gritty, with a hard and somewhat musky flavour.

One of the best culinary pears; in use from December to April. The tree is hardy, vigorous, and a good bearer, succeeds well either on the pear or quince. It is not desirable that this variety be grown either as an open dwarf, or as an espalier, unless the situation be

sheltered, when it may be grown as a standard, the fruit being so large it is apt to be blown down by high winds. The fruit is smaller from a standard than a dwarf or espalier.

CATINKA.—Fruit, medium sized; obovate. Skin, of a fine deep lemon-yellow colour, thickly covered with large cinnamon-coloured freckles and tracings of russet. Eye, rather small, and open. Stalk, three-quarters of an inch long. Flesh, yellowish, melting, but slightly gritty, juicy, very sugary, with a rich full flavour, and a fine aroma of the rose.

A very excellent pear, with rich saccharine juice; ripe in December.

It was raised by Major Esperen, of Malines, and first fruited in 1845. At Teddington, Mr. Blackmore says, "it is poor and small."

Cellite. See *Passe Colmar*.

Certeau Musqué d'Hiver. See *Martin Sire*.

CHAIR À DAME.—Fruit, medium size; turbinate. Skin, yellow, covered with grey russet, and clouded with red next the sun. Eye, open, with short segments, and set in a shallow basin. Stalk, short and stout, half an inch long, and obliquely inserted without depression, fleshy at the base. Flesh, crisp, tender, sweet, with a rich and agreeable perfumed flavour.

A dessert pear; ripe in August.

The tree is hardy, vigorous, and an abundant bearer, either on the pear or quince, succeeds well as a standard.

This is not Cher á Dame of Knoop.

Chambers's Large. See *Uvedale's St. Germain*.

Chambrette. See *Virgouleuse*.

CHAMP RICHE D'ITALIE.—Fruit, medium sized; obovate. Skin, smooth, bright green, changing to yellowish green, and thickly covered with brown russety dots, and patches of russet round the eye and stalk. Eye, small and open, with long acuminate segments, and set in a wide, shallow depression. Stalk, an inch long, inserted without depression. Flesh, white, tender, and without grit, with a pleasant subacid, sweet flavour.

A culinary pear; in use during December and January. The tree bears well as a standard.

Chapman's. See *Passe Colmar*.

Chapman's Passe Colmar. See *Passe Colmar*.

CHAPTAL.—Fruit, large; obovate. Skin, bright green, changing to yellow as it ripens, covered with numerous brown dots and markings of russet, and sometimes with a faint tinge of reddish brown next the sun. Eye, open, with long erect segments, set in a rather deep basin.

Stalk, thick, an inch long, inserted without depression. Flesh, white, crisp, juicy, with a sweet and aromatic flavour.

An excellent culinary pear; in use from December to April. The tree is an abundant bearer, and succeeds well as a standard.

It was raised by M. Hervy, of the Luxembourg Garden, Paris, in 1800, and was named in honour of Comte Chaptal, the celebrated chemist and Minister of the Interior under Napoleon I.

CHARLES D'AUTRICHE (*Archduc Charles*).—Fruit, large, roundish, handsome, and regularly formed. Skin, greenish yellow, thickly covered with russety specks and thin patches of grey russet, and with a few streaks of faint red on the side next the sun. Eye, open, set in a smooth, shallow basin. Stalk, an inch long, scarcely at all depressed. Flesh, tender, half-buttery, and melting, juicy, sugary, and richly flavoured.

A dessert pear; ripe in October. This name is by the French sometimes applied to *Napoléon*, but erroneously.

Charles Smet. See *Angélique de Bordeaux*.

CHARLES VAN HOOGHTEN.—Fruit, large; roundish oval, even in its outline. Skin, of a uniform straw-colour, considerably covered with large russety dots, and traces of pale brown russet. Eye, wide open. Stalk, an inch long, slender. Flesh, white, coarse-grained, gritty, half-melting, and not very juicy; sweet and rather richly flavoured, and with a musky perfume.

Ripe in the end of October and November.

CHARLES VAN MONS.—Fruit, large, three inches and three-quarters long, and two inches and three-quarters wide; oblong-obovate, blunt towards the stalk, uneven, and rather bossed, and ribbed near the eye. Skin, quite smooth, bright green, and strewed with a few minute dots, and with a russet patch about the eye. Eye, large and open, with stout, erect segments placed in a rather deep ribbed basin, from which the ribs extend over the crown. Stalk, an inch and a half long, slender, set in a deep round cavity. Flesh, yellowish, rather coarse-grained, with a cold acidity, and not much flavour.

A pear of very little merit; ripe in October and November.

I do not know the origin of this pear, and I have never seen it described in any other work on pomology. I received it from M. Papeleu, of Wetteren, in 1847.

CHARLI BASINER.—Fruit, obovate. Skin, pale green, dotted and clouded with brown russet, and changing as it ripens to yellowish green. Eye, small and open, with sharp segments, slightly depressed. Stalk, about an inch long, slender, and not depressed. Flesh, white, very juicy and sugary.

Ripe in the middle and end of October.

CHARLOTTE DE BROUWER.—Fruit, large, roundish, inclining

to ovate, similar in shape to a large Ne plus Meuris. Skin, entirely covered with a coat of light brown russet, with a little of the yellow ground shining through on the shaded side. Eye, very small, with short erect segments. Stalk, very short, placed in a knobbed cavity. Flesh, white, half-melting, and rather crisp, very juicy, but very astringent.

Ripe in October and November.

De Charneux. See *Fondante de Charneu.*

CHARNOCK (*Drummond; Carnock; Early Charnock; Scot's Cornuck*).—Fruit, small; pyriform. Skin, greenish yellow in the shade, and entirely covered with dark dull red next the sun. Eye, small and open. Stalk, fleshy, obliquely inserted. Flesh, yellowish, half-buttery, juicy, sweet, and with a high aroma.

A Scotch dessert pear; ripe in September, but soon becomes mealy.

Chartreuse. See *Catillac.*

CHAT BRÛLÉ (*Pucelle de Xaintonge*).—Fruit, medium size; pyriform. Skin, smooth and shining; pale yellow where shaded, and lively red where exposed to the sun. Eye, small, set in a shallow basin. Stalk, an inch long, fleshy at the base, and obliquely inserted without depression. Flesh, crisp, rather dry.

A worthless pear for the dessert, but good for culinary use; it is in use during November and December.

Chaulis. See *Messire Jean.*

CHAUMONTEL (*Besi de Chaumontel; Beurré de Chaumontel; Beurré d'Hiver; Guernsey Chaumontel; Grey Achan; Oxford Chaumontel; Winter Beurré*).—Fruit, large; oblong, or obtuse pyriform, irregular and undulating in its outline, terminating with knobs or ridges round the apex. Skin, rather rough, yellowish green, covered with numerous russety spots and patches, and with brownish red next the sun. Eye, open, with long reflexed segments, set in a deep, irregular basin. Stalk, an inch long, inserted in a deep knobbed cavity. Flesh, yellowish white, buttery, and melting, rich, vinous, and highly perfumed.

A dessert pear of high merit; in use from November till March. The tree is hardy and vigorous, and an abundant bearer; succeeds well as a standard, but the fruit is much improved by being grown against a south or south-west wall. It also produces fruit of a superior size and quality if grown as an espalier. In rich, warm soil it is buttery, melting, and delicate, but in heavy and cold situations it is gritty and bitter.

This esteemed old variety was discovered about the year 1685 growing in the garden of the Chateau Chaumontel, between Luzarches and Chantilly on the road from Amiens to Paris. It seems to have been first noticed by Merlet, who grafted it from the original tree on the quince stock.

Cheneau. See *Fondante de Brest.*

Chevriers de Stuttgardt. See *Rousselet de Stuttgardt.*

De Chypre. See *Early Rousselet.*

Cirée d'Hiver. See *Gilogil.*

CITRON DES CARMES (*Gros St. Jean; Madeleine; Early Rose Angle*).—Fruit, below medium size; obovate. Skin, smooth and thin, at first bright green, but changing to yellowish green, and with a faint tinge of brownish red next the sun, strewed with grey dots. Eye, small, closed, set in a shallow depression. Stalk, an inch and a half to two inches long, inserted without depression by the side of a fleshy prominence. Flesh, pale yellowish white, delicate, very juicy and melting, with a sweet, pleasant, refreshing flavour.

An excellent early pear; ripe in July and August, and very liable to crack on the surface. The tree is hardy and an abundant bearer, succeeds well as a standard, and thrives well on the quince stock. Mr. R. D. Blackmore says "it cracks and rots at Teddington," and that he has had it ripe there on 10th of July.

It is one of the best early pears, and receives its name, Madeleine, from ripening about St. Magdalene's Day, July 22nd, and also from being first seen in the garden of the Carmelites at Paris. Sometimes the Bourdon is confounded with this pear, as is the case by Switzer.

Citron de Septembre. See *White Doyenné.*

Clairgeau. See *Beurré Clairgeau.*

Clairgeau de Nantes. See *Beurré Clairgeau.*

CLAPP'S FAVOURITE.—Fruit, medium sized, three inches and a quarter long, and two and a half wide; pyriform or long obovate, even and symmetrical in its outline. Skin, green at first on the shaded side, and dull red on the side next the sun, but as it ripens the green becomes fine yellow, and the red bright crimson streaked with darker crimson, the colouring being very similar to that of Louise Bonne of Jersey. Eye, rather large and open, set in a narrow and shallow depression. Stalk, very stout, thickest at the insertion, and tapering to the end, nearly an inch and a quarter long, and rather obliquely inserted. Flesh, white, crisp and juicy, sweet, with an agreeable brisk flavour, like that of Green Chisel and such early pears.

A good early pear; ripe in the middle of August, but it must be eaten as soon as gathered, as it soon becomes mealy.

An American pear, raised by Mr. Thaddeus Clapp, of Dorchester, Mass., U.S.A.

COLMAR (*D'Auch; Bergamotte Tardive; Colmar Dorée; De Maune*).—Fruit, above medium size; obtuse pyriform. Skin, smooth, pale green, changing to yellowish green, and strewed with grey russety dots. Eye, large and open, clove-like, with long segments, and set in a rather deep depression. Stalk, an inch to an inch and a half long,

stout, curved, and inserted obliquely in an uneven cavity. Flesh, greenish white, buttery, melting, tender, and with a rich sugary flavour.

An old and highly esteemed dessert pear; ripening in succession from November to February or March. The tree is hardy and vigorous, and requires to be grown against a wall, otherwise the fruit becomes shrivelled and insipid. Mr. Blackmore says that at Teddington it is not worth growing.

This seems to have made its appearance about the same time as the Chaumontel, for Merlet says it has not been long about Paris, and is yet pretty rare; but so good a fruit cannot be long in a few hands.

COLMAR D'AREMBERG (*Ardente de Printemps; D'Arenberg; Colmar Artoisenet; Fondante de Jaffard; Kartoffel*).—Fruit, very large; obovate, uneven, and bossed in its outline. Skin, lemon-coloured, marked with spots and patches of russet. Eye, rather small, and partially closed, set in a very deep round cavity. Stalk, short, and rather slender, deeply inserted. Flesh, yellowish white, coarse-grained, half-melting, juicy, and briskly flavoured.

A fine-looking but very coarse pear; ripe in October.

Raised by Van Mons about the year 1821.

Colmar Artoisenet. See *Colmar d'Aremberg*.

Colmar Bonnet. See *Passe Colmar*.

COLMAR BRETAGNE.—Fruit, medium size; pyramidal, swollen on one side. Skin, smooth, deep, clear yellow, tinged with green on the shaded side, and bright vermilion next the sun, covered all over with minute russety dots. Eye, open, with erect, dry segments, prominent, and surrounded with plaits. Stalk, half an inch to three-quarters long, fleshy, inserted without depression on one side of the apex. Flesh, sweet, crisp, juicy, and pleasantly flavoured.

A dessert pear; ripe in October. I met with this variety at the gardens of the Caledonian Horticultural Society in Edinburgh, where the tree grows vigorously and bears abundantly.

COLMAR CHARNI (*Colmar Charnay*).—Fruit, about medium size, three inches long, and two and a half wide; oval. Skin, yellowish, dotted and marbled with cinnamon-coloured russet, and with a red blush on the side next the sun. Eye, large and open, set in a shallow depression. Stalk, over an inch long, slender, and inserted in a round cavity. Flesh, white, crisp, juicy, sweet, and with a pleasant aroma.

A good but not a richly flavoured pear; ripe in January, and continuing in use till March.

COLMAR DELAHAUT.—Fruit, below medium size; curved pyriform. Skin, greenish yellow, covered with patches and dots of pale

brown russet. Eye, small, almost even with the surface. Stalk, more than an inch long, curved, inserted without depression. Flesh, white, breaking, somewhat gritty, sweet, and not very juicy.

A second-rate pear; in use in December and January.

Raised by M. Grégoire, of Jodoigne, and named in compliment to his gardener.

COLMAR DEMEESTER (*Ferdinand de Meester*).—Fruit, medium size, three inches long, and two and a half wide; obovate, even and regular in its outline. Skin, of uniform dull yellowish green, rather thickly dotted with russet dots, and sometimes with small patches of brown russet. Eye, quite open, with very short segments, placed in a slight depression. Stalk, generally an inch long, but sometimes only half an inch, stout and woody, set on the apex of the fruit without depression, and generally with a lip or bossed swelling at its insertion. Flesh, yellowish, fine-grained, buttery, and melting, with a cold, briskly-flavoured juice, a pleasant aroma, and agreeable flavour.

A dessert pear, but not of high merit; ripe in the middle of September, and soon after becomes quite pasty.

A seedling of Van Mons, raised at Louvain in 1824, and named in compliment to his gardener.

Colmar Deschamps. See *Beurré d'Aremberg.*

Colmar Doré. See *Passe Colmar.*

Colmar Doré. See *Colmar.*

Colmar Epineux. See *Passe Colmar.*

COLMAR D'ÉTÉ.—Fruit, small, two inches and three-quarters long, and two inches and a quarter wide; obovate, or roundish obovate. Skin, smooth, and rather shining, of a pale greenish yellow colour, becoming yellow when quite ripe; on the side next the sun it is mottled with dull red freckles over the whole exposed side, and covered with russet dots. Eye, rather large and open, with short, erect segments, and nearly level with the service. Stalk, upwards of an inch long, rather woody, hazel brown colour, thick, and rather fleshy at the insertion, and placed in a narrow, even, and round cavity. Flesh, yellowish, half-melting, and in warm seasons quite melting. The juice, of honey sweetness, rich flavour, and a noyau aroma.

A remarkably fine pear; ripe in the beginning of September. It ought to be eaten before it loses its green colour, because if allowed to turn yellow it is past its best. The tree is very vigorous and hardy, bears well, and may be grown either on the pear or the quince, forming handsome pyramids. Mr. Blackmore finds it too small and possessing no strong character.

It is a seedling of Van Mons, raised in 1825.

Colmar Gris. See *Passe Colmar.*

Colmar Hardenpont. See *Passe Colmar.*

Colmar d'Hiver. See *Glou Morçeau.*

Colmar des Invalides. See *Colmar Van Mons.*

Colmar Jaminette. See *Jaminette.*

Colmar du Lot. See *Épine du Mas.*

Colmar Musqué. See *Compérette.*

COLMAR NAVEZ (*Beurré Navez*).—Fruit, large, four inches long, and three and a quarter wide; roundish obovate, or turbinate, somewhat uneven in its outline. Skin, greenish yellow, dotted with russet, and mottled with russet patches; on the side next the sun it is dotted with crimson, forming a pale cheek. Eye, large and open, with spreading segments, set in a pretty deep basin. Stalk, an inch long, woody, inserted in a narrow cavity. Flesh, yellowish, buttery, melting, sugary, with a brisk and perfumed flavour.

An excellent pear; ripe in October and November.

It was raised from seed by M. Bouvier, of Jodoigne, and named in honour of the celebrated painter, Navez, of Brussels.

COLMAR NEILL.—Fruit, very large; obovate. Skin, smooth and glossy, pale straw-coloured, becoming of a deeper yellow as it attains maturity, strewed all over with numerous russety dots, and a few markings of rich cinnamon-coloured russet. Eye, open, with short, flat segments, and set in a wide and rather considerable depression. Stalk, an inch long, fleshy, inserted in a small, close cavity. Flesh, white, very tender, buttery, and of a refreshing, vinous, sweet, and musky flavour.

Ripe in October; but soon becomes mealy.

Raised by Van Mons, and named in honour of the late Dr. Patrick Neill, of Edinburgh.

Colmar Nélis. See *Winter Nélis.*

Colmar Preul. See *Passe Colmar.*

Colmar Souverain. See *Passe Colmar.*

COLMAR VAN MONS (*Beurré de Printemps; Colmar des Invalides; Invalides*).—Fruit, medium sized; oblong, irregular and uneven on its surface. Skin, thick, dark green, changing to yellowish green as it ripens, but so much covered with brown russet that none of the ground colour is visible except a little on the shaded side, which is also speckled with russet. Eye, small and open, full of stamens, with short, erect, dry, rigid segments, and set in a small round cavity. Stalk, three-quarters of an inch long, inserted on the one side of the summit in a narrow cavity. Flesh, yellowish, buttery, and melting,

very juicy and sweet, but with a watery and not highly-flavoured juice.

A cooking pear; in use from November to January.

Raised by M. Duquesne at Enghein, in 1808, and named by him Colmar Van Mons, under which name it appears in Van Mons' catalogue, 2nd series, No. 52, "par M. Duquesne." Why it should be called Colmar des Invalides I do not know, unless it be that when stewed it is food for invalids.

COLUMBIA.—Fruit, large, three inches and a half long, and three inches wide; oblong-obovate. Skin, smooth, of a fine golden yellow, dotted with large russet dots, which are interspersed with smaller ones. Eye, large and open, with erect segments, and sunk in a narrow depression. Stalk, an inch long, thick and fleshy, curved, and set on the apex of the fruit. Flesh, buttery and melting, sweet and perfumed, but without any remarkable flavour.

A second-rate pear; ripe in October and November.

An American variety, raised in West Chester, Co. New York.

Comice. See *Doyenné du Comice*.

Comice de Toulon. See *Vicar of Winkfield*.

Common Bergamot. See *Autumn Bergamot*.

COMPERETTE (*Colmar Musqué*).—Fruit, below medium size, two inches and three-quarters long, and two inches and a quarter wide; obovate. Skin, smooth, greenish yellow, but becoming lemon-yellow, strewed with patches and dots of russet. Eye, quite small, with narrow segments, half open, and set in a narrow depression. Stalk, stout, three-quarters of an inch long, inserted on the apex of the fruit. Flesh, buttery, melting, juicy, and sweet, with a musky flavour.

A good pear, but not of high merit; ripe in the end of October.

I cannot trace the origin of this pear. It is in Van Mons' Catalogue, 3rd series, under No. 281, without any remark.

COMTE D'EGMONT.—Fruit, small; obovate or turbinate, even in its outline. Skin, lemon-yellow, and entirely covered with dots of a fine reddish brown russet, which in some parts are so dense as to form an irregular patch, particularly round the eye. Eye, small and open, with short erect segments, and placed in a shallow depression. Stalk, woody and stout, inserted without depression. Flesh, yellow, melting, somewhat gritty, very rich, sugary, and delicious.

A first-rate little pear; ripe in the end of October and beginning of November.

COMTE DE FLANDRE (*St. Jean Baptiste*).—Fruit, very large; pyriform. Skin, almost entirely covered with large freckles of cinnamon-coloured russet. Eye, open, and rather large, with very short, deciduous segments. Stalk, three-quarters of an inch long, slender.

Flesh, yellowish, melting, juicy, and sugary, with a rich and agreeably perfumed juice.

An excellent pear, of the highest merit; ripe in November and December.

This is a seedling of Van Mons, which fruited at Louvain in 1843, the year after his death, and was named in honour of the brother of King Leopold II.

COMTE DE LAMY (*Beurré Quetelet; Beurré Curtet; Dingler*).—Fruit, below medium size; roundish obovate. Skin, yellowish green, with brownish red next the sun, and strewed with russety dots. Eye, small, set in a slight depression. Stalk, an inch long, set in a small cavity. Flesh, white, tender, buttery, melting, sugary, and richly flavoured.

A delicious pear; ripe in October. Tree, hardy, a good bearer, and succeeds well either as a standard or pyramid. It does not do well at Teddington, for Mr. Blackmore says it is of "middling quality and not worth growing." On the Weald of Sussex, and growing in soil of the Hastings Sand formation, Mr. Luckhurst says "it is of an eminently delicious flavour, worthy of the highest commendation, and should find a place in every garden."

Comte de Limoges. See *Épine du Mas.*

COMTE DE PARIS.—Fruit, medium sized, three inches long, and two and a half wide; oblong-obovate, blunt at the apex, even and regularly formed. Skin, rough, yellowish green, thickly dotted all over with large grey russet dots and patches of russet, and an orange blush next the sun. Eye, open, with short stunted segments, set in a slight depression. Stalk, woody, green, three-quarters of an inch long, inserted on the apex without depression, and rather fleshy at the base.

Flesh, yellowish, rather gritty, juicy, brisk, and sweet, with an aromatic flavour.

A good pear, of ordinary quality; in use from October to December. Mr. Blackmore says "it is very poor here."

Comte Odart. See *Beurré Benoît.*

COMTESSE D'ALOST.—Large, three inches and three-quarters long, and two inches and three-quarters wide; pyriform, very much the shape of Marie Louise. Skin, pale yellow, with a greenish tinge, covered all over with large russety freckles, and with a coating of russet round the eye. Eye, very small and open, set in a flat and slight depression. Stalk, three-quarters of an inch long, stout and woody, inserted on the apex of the fruit. Flesh, yellowish, coarse-grained, and rather gritty, melting, juicy, sweet, and richly flavoured.

A good pear; ripe in November and December, but soon rots at the core.

I received this from M. Papeleu, of Wetteren, near Ghent, in 1847.

Comtesse de Frênol. See *Figue de Naples.*

Comtesse de Lunay. See *Duchesse de Mars.*

Comtesse de Lunay. See *Besi de Montigny.*

Comtesse de Terwueren. See *Uvedale's St. Germain.*

Conseiller de la Cour. See *Maréchal de Cour.*

CONSEILLER DE HOLLANDE.—Fruit, large, three inches and a half long, and two inches and a half wide; pyramidal, undulating in its outline. Skin, fine golden yellow, considerably covered with rather rough cinnamon-coloured russet, and on the side next the sun with a warm orange glow, interspersed with several broken streaks of dull crimson; on the shaded side it has a few green specks and large dots. Eye, open, with erect segments, set in a very slight depression. Stalk, an inch long, fleshy, and tapering into the fruit. Flesh, firm and crisp, yellowish, not melting nor juicy, but sweet and with a musky perfume.

A worthless but handsome fruit, which rots at the core without melting, in the middle of October.

CONSEILLER RANWEZ.—Fruit, large, three inches and a quarter long, and two inches and three-quarters wide; pyramidal, even and regularly formed. Skin, rough to the touch in consequence of the large specks of coarse brown russet with which it is in some parts thickly strewed; the ground colour is bright green, which becomes yellowish within a day or two of its ripening. Eye, large and open, with stout, erect segments, placed in a wide shallow basin. Stalk, about half an inch long, rather stout and woody, inserted in a narrow depression, surrounded with a patch of russet. Flesh, fine-grained, half-buttery, tender, and moderately juicy, sweet and brisk, like Autumn Bergamot, without its aroma.

Of second quality. It rots at the core in October. Mr. Blackmore considers it useless.

A seedling of Van Mons, which first fruited at Louvain in 1841, and was sent me by M. Papeleu in 1847.

Coule Soif. See *Summer Franc Réal.*

Coulon St. Marc. See *Belle de Thouars.*

CRAIG'S FAVOURITE.—Fruit, medium size; obovate-turbinate. Skin, yellowish green in the shade, almost entirely covered with thin russet, which is again covered with dots and patches of coarser russet; and next the sun dull red streaked with livelier red, mottled with orange, and thickly strewed with large grey russety dots. Eye, open, full of stamens, with rigid incurved linear segments, which are covered with white down, and set in a shallow, round, and somewhat undulating basin, which is covered with scales of a white russet. Stalk, short, stout, and fleshy, particularly at the base, and obliquely inserted, with

a fleshy protuberance connecting it with the fruit on one side of it. Flesh, white, half buttery, juicy, sugary, and perfumed.

A dessert pear; ripe in September. The tree is vigorous, hardy, and a great bearer.

This variety is of Scotch origin, having been raised in the neighbourhood of Perth, for which climate it is admirably adapted, as it is there a valuable autumn dessert pear.

Crapaut. See *Bergamotte Bufo.*

CRASANNE (*Bergamotte Crasanne; Beurré Plat; Crasanne d'Automne*).—Fruit, medium sized, two inches and three-quarters wide, and two inches and a half high; roundish, and flattened. Skin, greenish yellow, marked all over with veins and dots of grey russet. Eye, small and open, with short, acute segments, set in a deep, round, and narrow basin. Stalk, two inches to two and a half long, slender and curved, inserted in a small cavity. Flesh, white, buttery, melting, tender, and of a rich sugary flavour and fine perfume.

A dessert pear; in use from November to December. The tree is vigorous and healthy, succeeds well either on the pear or quince stock, but needs a wall to bring the fruit to perfection. It requires a rich light soil. It is not a good bearer, and requires to be pruned long.

The Crasanne is a pear which formerly enjoyed a high reputation; but since the rush of new varieties which began with the present century it has long since been superseded. At Teddington Mr. Blackmore finds it flat and watery.

Crasanne d'Austrasie. See *Jaminette.*

Crasanne d'Automne. See *Crasanne.*

Crasanne d'Été. See *Summer Crasanne.*

CRAWFORD (*Bancrief; Lammas* [of the Scotch]).—Fruit, below medium size; obovate. Skin, greenish yellow, changing to pale yellow as it ripens, with sometimes a tinge of brownish red next the sun. Eye, open, with short dry segments, and set even with the fruit. Stalk, an inch long, inserted without depression. Flesh, white, buttery, juicy, with a sweet and refreshing flavour.

A dessert pear; ripe in the middle of August. The tree is very hardy and vigorous, and bears abundantly.

This is the earliest Scotch pear, and is grown over the whole extent of the country. It is a much superior pear to the Citron des Carmes.

Cristalline. See *Angélique de Bordeaux.*

CROFT CASTLE.—Fruit, medium size; oval, roundish at the stalk, narrow towards the eye, where it is flattened. Skin, greenish yellow, covered with large brown dots and markings of russet. Eye, large, open, with long recurved segments prominently set, even with the surface. Stalk, an inch and a half long, curved, and frequently

connected with the fruit by a fleshy protuberance. Flesh, juicy, sweet, and perfumed.

A dessert pear; ripe in October. The tree is a most abundant and regular bearer, and succeeds well as a standard.

This is a seedling raised by Mr. T. A. Knight.

CROSS.—Fruit, below medium size, two inches and a half wide, and two inches high; Bergamot-shaped. Skin, smooth, of an uniform golden colour, sprinkled with many russet dots and patches of russet, and with a red blush next the sun. Eye, small and open, rather deeply set. Stalk, three-quarters of an inch long, stout, and inserted in a small round cavity. Flesh, white, very tender, buttery, and melting, with a pleasant brisk flavour.

Of second quality; ripe in November and December.

This is an American pear, raised by Mr. Cross, at Newburyport, Massachusetts.

Cueillette. See *Jargonelle.*

Cueillette d'Hiver. See *Vicar of Winkfield.*

CUISSE MADAME (*Poire de Rives; De Fusée; Lady's Buttock; Lady's Thigh; Kiss Madam*).—Fruit, medium sized; pyriform. Skin, smooth and glossy, pale green, changing to yellowish green on the shaded side, and of a fine dark clear russet next the sun, and covered with numerous reddish green dots next the sun, and dark green in the shade. Eye, open, with small short segments, set in a slight depression. Stalk, an inch and a half long, fleshy at the base, and inserted without depression. Flesh, whitish, crisp, juicy, sweet, and with a musky flavour.

A dessert pear; ripe in August. Tree succeeds well as a standard; it bears but indifferently when young, but as it becomes aged it is more fertile.

Culot. See *Donville.*

Culotte de Suisse. See *Verte Longue Panachée.*

Curé. See *Vicar of Winkfield.*

CUSHING.—Fruit, medium sized; obovate, tapering rather obliquely to the stalk. Skin, smooth, light greenish yellow, sprinkled with small grey dots and occasionally with a dull red cheek. Eye, rather small, set in a basin of moderate size. Flesh, white, fine-grained, buttery, melting, sweet, sprightly, and perfumed.—*Downing.*

An early pear of good reputation in America.

Cypress. See *Early Rousselet.*

DANA'S HOVEY.—Fruit, small, two inches wide, and two and a quarter long; obovate and regular in its outline. Skin, greenish yellow, becoming quite yellow when fully ripened, dotted and veined with

pale brown russet. Eye, open, set in a round saucer-like basin. Stalk, about an inch long, inserted in a small round cavity. Flesh, yellowish, tender, melting, and juicy, sugary, and with a rich perfume.

A first-rate pear; in use from November till January. On the Weald of Sussex and growing in soil of the Hastings Sand formation at Oldlands, near Uckfield, Mr. Luckhurst says, "The fruit is small and very handsome, wonderfully juicy and sweet, with an aroma of extraordinary richness. It is a veritable sweetmeat, and its value is all the greater from the fact of its keeping good quite six weeks after it is ripe."

This is an American pear, raised at Roxbury, Mass., by Mr. Francis Dana, and named in honour of Mr. C. M. Hovey, the well-known nurseryman of Boston, and author of "The Fruits of America." Mr. Hovey's name is pronounced "Huvvy."

Dauphin. See *Lansac*.

Davy. See *Flemish Beauty*.

Dean's. See *White Doyenné*.

D'Abondance. See *Ah! mon Dieu*.

D'Amour. See *Ah! mon Dieu*.

DEARBORN'S SEEDLING.—Fruit, small; turbinate. Skin, smooth, of a pale yellow colour, strewed with small russety dots. Eye, large and open, set in a shallow depression. Stalk, long and slender, inserted in a small cavity. Flesh, white, very juicy and melting, sweet, and pleasantly flavoured.

An early pear of American origin; ripe in August.

D'Arenberg. See *Colmar d'Aremberg*.

D'Auch. See *Colmar*.

De Bavay. See *Autumn Colmar*.

De Bordeaux. See *Besi d'Heri*.

De Bure. See *Bellissime d'Hiver*.

De Cadet. See *Bergamotte Cadette*.

De Cambron. See *Glou Morçeau*.

De Charneux. See *Fondante de Charneu*.

De Chypre. See *Early Rousselet*.

Defays. See *Doyenné Defays*.

De Finois. See *Angleterre*.

De Fosse. See *Jargonelle*.

De Glace. See *Virgouleuse*.

De Kienzheim. See *Vallée Franche*.

De la Motte. See *Besi de la Motte.*

De Lavault. See *Williams's Bon Chrêtien.*

Delbart. See *Beurré d'Amanlis.*

De Legipont. See *Fondante de Charneu.*

Delfosse Bourgmestre. See *Beurré Delfosse.*

Délices d'Hardenpont d'Angers. See *Délices d'Angers.*

DÉLICES D'ANGERS (*Beurré Lasalle; Beurré des Hautes Vignes; Délices d'Hardenpont d'Angers; Fondante du Panisel*).—Fruit, medium sized; roundish obovate, uneven and bossed in its outline. Skin, pale yellow, with a tinge of clear red next the sun, strewed with russety dots and patches of rough grey russet. Eye, small and open. Stalk, short and thick, obliquely inserted in a small cavity, and fleshy at the base. Flesh, white, rather coarse-grained, juicy, sweet, and agreeably perfumed.

Ripe in October and November.

DÉLICES EVERARD.—Fruit, small, two inches and half wide, and the same in length; roundish turbinate. Skin, smooth and shining, uniform bright yellow, considerably marked with dots and specks of russet. Eye, small, with erect deciduous segments, set in a shallow basin. Stalk, short, set level with the surface. Flesh, with a salmon tint, like Josephine de Malines, quite tender, buttery, and melting, very juicy, with a sweet delicious flavour and fine perfume.

A dessert pear of great excellence; ripe in October, and will keep till February.

It was raised by M. Gabriel Everard, a gardener at Tournay, in 1840, and it received a first-class certificate from the Royal Horticultural Society in 1875. I received it from De Jonghe of Brussels in 1865.

DÉLICES DE FROYENNES.—Fruit, medium sized, about three inches wide, and three and a half long; ovate or roundish obovate. Skin, entirely covered with rough brown russet. Eye, open, set nearly level with the surface. Stalk, an inch long, stout, fleshy at the base, inserted on the apex of the fruit without depression. Flesh, tender, melting, and very juicy, vinous, and with a fine perfume.

Ripe in November; of great excellence. The tree is a free grower, forms a handsome pyramid, and is an abundant bearer.

It was raised by M. Isidore Degand, gardener to Comte de Germiny, at Froyennes, near Tournay, and was honoured by the Society of Tournay, 5th November, 1853.

DÉLICES D'HARDENPONT.—Fruit, large, three inches and a quarter long, and over two inches and a half wide; oblong-obovate, blunt at the stalk, irregular and uneven in its outline, narrowing from the bulge to the eye. Skin, smooth, at first bright green, changing as

it attains maturity to bright lemon-yellow, thickly covered with pale brown russety dots on the sunny side, but less so in the shade. Eye, small and open, with short dry erect segments, and set in an uneven and considerable depression. Stalk, an inch long, thick and fleshy, rather obliquely inserted in a small compressed cavity, and sometimes on the apex of the fruit. Flesh, white, tender, buttery, melting, with a rich, sweet, and perfumed flavour.

An excellent dessert pear; ripe in November. The tree is rather delicate, succeeds well on the quince, is a good bearer, and may be grown either against a wall or as a standard. Mr. Blackmore says it is useless at Teddington.

It was raised by Abbé Hardenpont, of Mons, in Belgium, in 1759, at his garden, which was situated at the Porte d'Havre, at Mons. The fruit described above is the true Délices d'Hardenpont. It was received by Van Mons from the raiser, and is entered twice in his catalogue; first in the 1st series, No. 331, and again in the 2nd series, No. 714, as "Délices d'Hardenpont: par son patron." Grafts of this were sent by Dr. Van Mons to Dr. Diel in 1810, and his description leaves no doubt that the fruit I have identified as the true variety is the correct one. It was received from Van Mons by the Horticultural Society of London.

But there is much contention among pomologists on this subject, and consequently much confusion of synonymes. Some make Charles d'Autriche and Archduc Charles synonymes of it. Both of these were received by Diel from Van Mons, but the description of both differs so widely from Délices d'Hardenpont, that I am surprised how any one could for a moment suppose them to be identical. The figure of Délices d'Hardenpont given by M. Willermoz in *Pomologie de la France* is excellent, but that given by M. Bivort is incorrect, and has no resemblance to it.

DÉLICES DE JODOIGNE.—Fruit, medium sized, three inches long, and two and a quarter wide; pyriform, uneven in its outline, and larger on one side of the axis than the other. Skin, thin, pale yellow, marked with flakes and dots of pale brown russet. Eye, open, level with the surface. Stalk, short, very thick and fleshy, inserted on the apex of the fruit. Flesh, half-melting, sweet, sugary, and aromatic.

Ripe in the beginning and middle of October, but an inferior pear.

Raised by M. Simon Bouvier, of Jodoigne, in 1826.

DÉLICES DE LOVENJOUL.—Fruit, medium size, two inches and a half long, and over two inches wide; Doyenné-shaped. Skin, entirely covered with reddish brown russet on the side next the sun, and on the shaded side it is dotted all over with brown russet dots, which expose the yellow ground. Eye, small and open, with short segments, and set in a slight depression. Stalk, an inch long, slender and woody, inserted in a small round hole. Flesh, yellow, half-melting, juicy, rich, and sugary, but somewhat gritty.

Ripe in the end of October and beginning of November.

This is by some pomologists made synonymous with Jules Bivort, which was first made known by M. Bivort; but Délices de Lovenjoul is in Van Mons' catalogue of 1828, 3rd series, as No. 521.

De Maune. See *Colmar*.

Depôt de Syllery. See *Cassolette.*

De Pézénas. See *Duchesse d'Angoulême.*

Deschamps. See *Beurré d'Aremberg.*

Désirée Van Mons. See *Fondante de Charneu.*

DÉSIRÉ CORNÉLIS.—Fruit, large size, three inches and a quarter long, and two inches and three-quarters wide; oblong-oval, even and regularly formed. Skin, smooth, at first of a fine grass-green colour, thickly covered with brown dots, and as it ripens the ground colour becomes greenish yellow, thickly covered with cinnamon-coloured dots, and with a large patch of russet round the stalk. Eye, large and irregular, partially closed, and with stout, coarse, irregular segments, placed in a shallow basin, which is plaited or undulating round the margin. Stalk, long, stout, and fleshy, inserted on the end of the fruit without depression. Flesh, yellowish white, very tender, buttery, melting, and very juicy, rich, vinous, and with a flavour equal to that of Marie Louise.

A delicious summer dessert pear; ripe in the end of August and beginning of September. It is ripe at the same time as Williams's Bon Chrêtien, to which it is a great rival where the musky flavour of that variety is not appreciated. Mr. Blackmore says it is "a fine pear, but not of high flavour; sweet and of loose texture."

DEUX SŒURS.—Fruit, large, three inches and a half long, and two inches and a half wide; oblong, ribbed and undulating in its outline. Skin, smooth, greenish yellow, sometimes entirely covered with a very thin crust of pale brown russet, but always more or less mottled and dotted with russet. Eye, small and open, set in a very narrow and shallow depression. Stalk, half an inch to three-quarters long, inserted obliquely in a narrow cavity by the side of a fleshy protuberance. Flesh, white, buttery, melting, and very juicy, with a sweet, sprightly juice, and rich flavour, not unlike Marie Louise, but quite distinct from it.

A remarkably fine pear; ripe in the end of October. The tree is a good bearer, a vigorous grower, and forms excellent pyramids either on the pear or the quince. Mr. Blackmore says it is quite worthless at Teddington.

The original tree sprang up in the garden of two sisters, the Misses Knoop, at Malines, and hence the name of Deux Sœurs.

DEUX TÊTES (*Double Calyce; Deux Yeux*).—Fruit, medium size; roundish, somewhat turbinate. Skin, pale yellowish green on the shaded side, washed with red on the side next the sun. Eye, large and oval, placed on two small prominences, appearing as if dividing it in two, hence the name of Deux Têtes. Stalk, an inch long, often fleshy at the insertion, and obliquely inserted under a fleshy enlargement of the fruit. Flesh, white, crisp, juicy, and slightly perfumed.

A dessert fruit; ripe in August. More curious than useful. This is an old variety, being mentioned by Parkinson.

De Trois Tours. See *Beurré Diel.*

Deux Yeux. See *Double Têtes.*

Diamant. See *Gansel's Bergamot.*

Dillen d'Automne. See *Marechal Dillen.*

Dingler. See *Comte de Lamy.*

DIX.—Fruit, very large; Calebasse-shaped. Skin, deep yellow, covered all over with rough russet dots and markings of russet. Eye, small, set in a wide shallow depression. Stalk, upwards of an inch in length, stout, and inserted without depression. Flesh, rather coarse-grained, juicy, sweet, and slightly perfumed.

A second-rate pear; ripe in November.

DOCTOR ANDRY.—Fruit, medium sized, two inches and three-quarters wide, and the same in height; roundish turbinate or Bergamot-shaped. Skin, clear bright yellow, strewed with patches and dots of fawn-coloured russet, especially about the stalk and the eye. Eye, half open, set in a wide, shallow depression. Stalk, short and stout, placed in a shallow cavity. Flesh, melting, very juicy, somewhat gritty, sweet, and with a musky perfume.

An excellent pear; ripe in November. The tree is a great bearer, succeeds well either on the pear or the quince, and forms handsome pyramids.

Raised by M. Boisbunel, of Rouen, and named in honour of Dr. Andry, President of the Horticultural Society of Paris.

Doctor Bretonneau. See *Beurré Bretonneau.*

DOCTOR CAPRON.—Fruit, about medium size, two inches wide, and three inches high; pyramidal, narrowing both towards the eye and the stalk, even and regular in outline. Skin, of an uniform deep yellow, dotted and veined over its whole surface with pale brown russet. Eye, small and open, set even with the margin. Stalk, half an inch long, woody, inserted without depression by the side of a fleshy lip. Flesh, yellow, melting, juicy, sweet, and of good flavour.

Ripe in November, when it rots at the core.

DOCTOR HOGG BERGAMOT.—Fruit, produced in great clusters; small, the size of Seckle; obovate, even and regular in its outline. Skin, at first grass-green, with a dull brownish red cheek on one side, and considerably covered with russet, which is thickly strewed with large rough ashy grey dots, extending over the whole surface; as it ripens the green becomes deep yellow, and the dull red a bright deep red, shining cheek, with an orange glow. Eye, open, with short, erect, tooth-like segments, sunk in a shallow, saucer-like depression. Stalk, short and stout, inserted in a narrow cavity. Flesh, melting, slightly gritty at the core, remarkably sweet, like honey, with a fine brisk acidulous flavour, and a perfume of lemon.

This is one of the richest flavoured pears in cultivation, ripening in September. It should be gathered a few days before it is ripe, and allowed to mature in the house.

It was raised by Mr. Rivers, of Sawbridgeworth, from seed of Gansel's Late Bergamot, and was awarded a first-class certificate by the Royal Horticultural Society, in 1878.

DOCTOR JULES GUYOT.—Fruit, large, three inches wide, and four inches long; oblong-obovate, uneven on the surface, and not unlike Williams's Bon Chrêtien in shape and colour, being pale yellow when ripe, with a thin crimson blush on the side exposed to the sun. Eye, open, set even with the surface. Stalk, about half an inch long, very stout and fleshy, set rather obliquely in a round cavity. Flesh, tender, melting, and very juicy, of good flavour, but soon becomes pasty and insipid.

It ripens in the middle of September, and soon becomes rotten at the core, and with such a fault it is not worth cultivating when there are so many better varieties in use at the same season.

This was raised by MM. Baltet frères, nurserymen, at Troyes, and was first sent into commerce in 1873.

DOCTOR LENTIER.—Fruit, medium sized, three inches long, and two inches and a half wide; obovate, narrowing towards the eye, where it is flattened. Skin, smooth, pale lemon-coloured, splashed with cinnamon russet, especially near the eye. Eye, large, half open, with erect segments, set in a wide, shallow depression. Stalk, from half an inch to three-quarters long, obliquely inserted. Flesh, fine-grained, tender, buttery, and melting, very juicy, and exceedingly sweet and rich.

Of the greatest merit; ripe in October. The tree is a weak grower, makes neat pyramids, and bears well.

DOCTOR NÉLIS.—Fruit, small, two inches and a quarter wide, and the same high; turbinate. Skin, clear dark lemon-yellow, thinly dotted with russet, and with a ramifying patch of brown round the stalk. Eye, open, with erect segments, set level with the surface. Stalk, green, an inch and a quarter long, slender, inserted without depression by the side of a fleshy lip. Flesh, yellowish, fine-grained, very tender, melting, juicy, and sweet.

A very fine pear; ripe in the middle of October. Mr. Blackmore finds it very inferior at Teddington.

DOCTOR TROUSSEAU.—Fruit, medium sized; pyriform, wide towards the apex. Skin, rough, greenish yellow, covered with numerous grey specks and russet flakes, and on the side next the sun it has a reddish brown tinge. Eye, open, sometimes without segments. Stalk, three-quarters of an inch long, woody, and inserted in a narrow cavity. Flesh, white, buttery, melting, and very juicy, sugary, and with a powerful aroma.

A very excellent pear; ripe in December. Mr. Blackmore says it is worthless at Teddington.

Dr. Udale's Warden. See *Uvedale's St. Germain.*

DONVILLE (*Poire de Provence; Calot*).—Fruit, medium sized; pyriform. Skin, smooth and shining green, at first grass-green, changing as it attains maturity to a fine lemon-yellow, and marked with brown dots on the shaded side, with a tinge of dark lively red strewed with small grey dots next the sun. Eye, open, set in a small slightly plaited basin. Stalk, three-quarters of an inch long, sometimes fleshy at the base, and inserted in a small cavity. Flesh, white, breaking, tender, and not gritty, with a sweet subacid and pleasant flavour.

An excellent culinary pear; ripe from December to March. The tree is hardy, but not a large grower; a good bearer, and succeeds well either on the pear or quince as a standard. Calvel considers this the same as the St. Père of Duhamel, which he says is under a double denomination in the garden of the Museum of Natural History to signify the same pear.

DOROTHÉE ROYALE NOUVELLE.—Fruit, about medium sized; pyriform, uneven, and bossed in its outline. Skin, smooth, of an uniform clear deep lemon-yellow, with here and there a patch of cinnamon russet. Eye, open, with stout erect segments, set in a shallow basin. Stalk, an inch long, stout, inserted in a small hole. Flesh, very fine, melting, very juicy, and rich.

A first-rate pear, like a delicious Marie Louise; ripe in the end of October.

Dorothée Royale. See *Beurré Diel.*

Double Calyce. See *Deux Têtes.*

DOUBLE FLEUR (*Double Blossom*).—Fruit, above medium size; round and flattened. Skin, smooth, green, becoming yellow at maturity, reddish brown next the sun, and strewed with small dots and markings of russet. Eye, small, set in a wide and shallow basin. Stalk, three-quarters of an inch long, set in a small cavity. Flesh, crisp and juicy.

An excellent culinary pear; ripe from January to April. The tree is very vigorous and hardy, succeeds as a standard either on the pear or quince, and is a good bearer.

Double Philippe. See *Doyenné Boussoch.*

Downham Seedling. See *Hacon's Incomparable.*

DOWNTON.—Fruit, medium sized, three inches long, and two and a half wide; oval, somewhat bossed in its outline. Skin, with greenish yellow ground, very much covered with patches and veins of dark and pale brown russet, particularly on the side next the sun, where it is completely covered and assumes a reddish brown tinge; in some parts

the russet is quite smooth and in others rough. Eye, open, with erect segments, set level with the surface. Stalk, three-quarters of an inch long, woody, inserted between two lips. Flesh, yellowish, not quite melting but tender, with an agreeable acidulous flavour which predominates over both sweetness and aroma.

An excellent pear; ripe in December. The tree is a vigorous grower on the pear and makes fine standards and pyramids, but it is a weak grower on the quince.

It was raised by Mr. T. A. Knight, President of the Horticultural Society of London.

DOYEN DILLEN.—Fruit, above medium size; pyramidal or pyriform. Skin, yellow, very much covered with dots and patches of russet. Eye, small, half open, and set in a slight depression. Stalk, short, thick, and fleshy, inserted without depression. Flesh, buttery and melting, very juicy, sweet, and richly flavoured.

An excellent pear; ripe in November.

DOYENNÉ D'ALENÇON (*Doyenné d'Hiver d'Alençon; Doyenné d'Hver Nouveau; Doyenné Marbré; St. Michel d'Hiver; Doyenné Gris d'Hiver Nouveau*).—Fruit, medium size, two inches and three-quarters long, and two inches and a half wide; oval, narrowing with an abrupt concave curve towards the eye, so as to form a sort of snout of the apex. Skin, pea-green or greenish yellow when ripe, thickly dotted all over with large dots, which are sometimes grey and sometimes green, not unlike the colouring of Easter Beurré. Eye, small and open, with short ovate segments, which are incurved and set in a narrow depression. Stalk, very short and generally stout, inserted in a small round cavity. Flesh, yellowish, tender, buttery, and melting, slightly gritty at the core, but sweet, rich, and highly flavoured.

A very excellent late pear; in use from December till February, and even to March. The tree is a vigorous grower, forms handsome pyramids, and is an abundant bearer.

This has been considered synonymous with Easter Beurré, from which it is perfectly distinct. It certainly somewhat resembles it in appearance, but the flavour is quite distinct, and it is a much superior fruit. The young shoots of Doyenné d'Alençon have the buds plump, oval, and spreading, while in Easter Beurré they are more slender, conical, and adpressed to the shoot. Mr. Blackmore says it differs much from Easter Beurré, is smaller, less rich, and more sprightly.

Doyenné d'Automne. See *Red Doyenné*.

Doyenné Benoît. See *Beurré Benoît*.

Doyenné Blanc. See *White Doyenné*.

DOYENNÉ BOUSSOCH (*Albertine; Beurré de Mérode; Beurré de Westerloo; Double Philippe; Nouvelle Boussoch*).—Fruit, very large, three inches and a half high, and the same wide; roundish

obovate, or Doyenné-shaped. Skin, lemon-coloured, covered with large rough russety dots. Eye, open, placed in a shallow basin. Stalk, short and stout, inserted in a narrow cavity. Flesh, yellowish white, tender, very melting, and juicy, with a fine brisk vinous juice, and a delicate, agreeable perfume.

A handsome pear of good quality if eaten before it is too ripe; it is in use in October. At Teddington, Mr. Blackmore says, "it is fine-looking, very fertile, but not good." On the Hastings Sand formation of the Weald of Sussex, Mr. Luckhurst finds it "a fine pear, sweet, brisk, with a tolerably rich flavour, and an agreeable aroma."

DOYENNÉ DU COMICE (*Comice*).—Fruit, large, three inches wide, and three inches and a half high; pyramidal or obovate, sometimes rather uneven in its outline. Skin, lemon-yellow, with a greenish tinge, considerably covered with speckles and patches of pale brown russet, and particularly so round the eye and the stalk. Eye, small and open, with short, pointed segments, set in a considerable depression. Stalk, half an inch to an inch long, fleshy at the base; sometimes curved, and inserted in a round narrow cavity; sometimes very short and stout, and obliquely inserted almost at right angles with the fruit. Flesh, yellowish white, very tender, buttery, and melting, very juicy, rich, sweet, and delicately perfumed with a sort of cinnamon flavour.

A most delicious pear; in use in the end of October, and continuing throughout November. M. André Leroy recommends that to preserve this as long in use as possible it is necessary to gather it early and dry; and after placing it in the fruit-room to handle it as little as possible.

The tree is a healthy grower and a very good bearer. It forms handsome pyramids on the quince. Mr. R. D. Blackmore, writing from Teddington, says, "This is, to my mind, the best of all pears; very healthy, a certain cropper, of beautiful growth, and surpassing flavour. I have grown it to the weight of 14 oz. on heavily cropped trees. But on a wall it is far inferior." Writing from the Weald of Sussex, Mr. Luckhurst, of Oldlands, says, "It is a most delicious pear, very sweet, rich, melting, and juicy."

This valuable pear was raised in the Garden of the Comice Horticole at Angers, and the original tree first fruited in 1849.

Doyenné Crotté. See *Red Doyenné*.

DOYENNÉ DEFAYS (*Defais*).—Fruit, about medium size, two inches and a half wide, and two inches and a half high; roundish obovate, or Doyenné-shaped, bossed at the stalk end, and generally larger and longer on one side of the axis than the other. Skin, yellow, very much covered with cinnamon-coloured russet on the side next the sun, and more thinly on the shaded side. Eye, rather large and wide open, with long and broad segments, which are quite flat and reflexed,

and set in a shallow depression. Stalk, about an inch long, set in a deep, wide, and furrowed cavity. Flesh, tender, buttery, melting, and very juicy, rich, sugary, and vinous, with a fine musky aroma.

A most delicious pear; one of the best. Ripe in December. The tree is hardy, and a good bearer.

DOYENNÉ DOWNING.—Fruit, medium size, two inches and three-quarters wide, and two inches and a half high; roundish, even, or Bergamot-shaped. Skin, with a dull greenish yellow ground, and considerably mottled with large patches of brown russet. Eye, open, with long wide-spreading segments, set in a round even basin. Stalk, short and fleshy, inserted with scarcely any depression. Flesh, very white, rather firm, half-melting, not very juicy, and with a pleasant flavour of anise.

A good but not a high-class fruit; ripe in the last week of September, and soon afterwards decays.

It was found at Haute Perche, near Angers, in 1851, and was dedicated by M. André Leroy to the memory of Mr. A. J. Downing, the American pomologist.

Doyenné Esterckman. See *Beurré Sterckmans*.

Doyenné d'Été. See *Summer Doyenné*.

Doyenné Galloux. See *Red Doyenné*.

Doyenné Gris. See *Red Doyenné*.

Doyenne Gris d'Hiver Nouveau. See *Doyenné d'Alençon*.

DOYENNÉ GOUBAULT.—Fruit, above medium size; obovate, inclining to pyriform. Skin, pale yellow, with markings of russet about the stalk and the eye, and covered with russety dots. Eye, small, set in a rather deep hollow. Stalk, short and thick. Flesh, melting, juicy, rich, sugary, and aromatic.

An excellent pear; ripe in January.

Doyenné d'Hiver. See *Easter Beurré*.

Doyenné d'Hiver d'Alençon. See *Doyenné d'Alençon*.

Doyenné d'Hiver Nouveau. See *Doyenné d'Alençon*.

Doyenné Jaune. See *Red Doyenné*.

Doyenné de Juillet. See *Summer Doyenné*.

Doyenné Marbré. See *Doyenné d'Alençon*.

Doyenné Musqué. See *Besi de Montigny*.

DOYENNÉ ROBIN.—Fruit, large; somewhat oval or roundish obovate. Skin, yellowish, mottled and dotted with bright russet. Eye, open, and rather prominent. Stalk, an inch long, stout, inserted

in a deep and wide cavity. Flesh, melting, juicy, sweet, and vinous, with an agreeable aroma.

A good autumn pear; ripe in October.

It was raised at Angers in 1840 by a gardener named Robin, and it has there a good reputation, but we have not had much experience of it in this country.

DOYENNÉ SENTELETTE.—Fruit, about medium sized; Doyenné-shaped, even and regular in its outline. Skin, with a deep rich yellow ground, very much mottled and speckled with cinnamon-coloured russet, and with a crust of russet round the stalk; on the side next the sun it is washed with a pale crimson cheek when the fruit is fully exposed. Eye, very small and open, set in a shallow depression. Stalk, rather stout and woody, set on one side, in a round cavity. Flesh, tender, juicy, and without any marked character.

An inferior fruit; ripe in the middle of October, and which soon becomes mealy.

Doyenné de Pâques. See *Easter Beurré*.

Doyenné Pictée. See *White Doyenné*.

Doyenné de Printemps. See *Easter Beurré*.

Doyenné Rouge. See *Red Doyenné*.

Doyenné Roux. See *Red Doyenné*.

DOYENNÉ SIEULLE (*Bergamotte Sieulle; Beurré Sieulle; Sieulle*).—Fruit, medium sized, two inches and a half wide, and the same in height; roundish turbinate or Bergamot-shaped. Skin, smooth, uniform deep yellow all over, strewed with russet dots, and with a blush of crimson next the sun. Eye, small, and open, set in a shallow depression. Stalk, an inch long, stout, inserted in a narrow, round cavity. Flesh, yellowish, half-buttery, not very melting nor very juicy, sweet, and with an agreeable almond flavour.

A fruit of variable merit. In some seasons I have found it excellent, and in others, as in 1863, I have noted it as "only second-rate." It ripens in November.

This was discovered as a wilding by M. J. B. Clément Sieulle, gardener to the Duc de Choiseul, at Vaux Praslin, near Melun, and was first propagated in 1815.

Drummond. See *Charnock*.

Dry Martin. See *Martin Sec*.

DUC ALFRED DE CRUY.—Fruit, large; obtuse pyriform, regular and handsome. Skin, smooth, greenish yellow, with a thin crust of brown russet over the surface; on the side next the sun it is tinged with pale brown. Eye, open and clove-like, set almost even with the surface. Stalk, an inch long, fleshy at the base, and inserted on the end of the fruit without depression. Flesh, yellowish, with a greenish

tinge under the skin, not very juicy, but buttery, rich, and with a fine spicy flavour and perfume.

An excellent pear; ripe in the end of November and beginning of December, and afterwards becomes pasty.

I do not find this described in any other pomological work. I received it from M. J. de Jonghe, of Brussels, in 1864.

Duc d'Aremberg. See *Beurré d'Aremberg.*

DUC D'AUMALE.—Fruit, three inches high, and two inches wide; pyriform, even in its outline, and not much unlike Marie Louise in appearance. Skin, greenish yellow, mottled all over with fine cinnamon-coloured russet. Eye, very large and open, set on a level with the surface of the fruit. Stalk, an inch and a quarter long, obliquely inserted on one side of the axis in a small round cavity. Flesh, whitish, half-buttery, slightly gritty, and not very juicy; sweet, and with a rich honied flavour.

A second-rate pear, not sufficiently juicy; ripe in the first week in October, after which it soon decays at the core.

This is a posthumous seedling of Van Mons, which first fruited with M. Bivort in 1847.

Duc de Bordeaux. See *Épine du Mas.*

Duc de Brabant. See *Fondante de Charneu.*

DUC DE MORNY.—Fruit, large, short obovate, uneven in its outline. Skin, greenish, mottled, and dotted with light brown russet. Eye, open, set in a slight depression. Stalk, about an inch long, obliquely inserted in a small cavity. Flesh, very tender, melting, sweet, and briskly flavoured.

A second-rate pear, raised by M. Boisbunel, of Rouen; in use from November till January.

DUC DE NEMOURS (*Beurré Noisette; Noisette*).—Fruit, large and handsome, three inches wide, and three inches and a half long; obovate, narrowing abruptly with a concave curve to the stalk. Skin, lemon-yellow, covered with numerous minute russet dots, which are so thick as to almost form a crust over the surface. Eye, open, with reflexed segments, set almost level with the surface. Stalk, an inch to an inch and a half long, obliquely inserted, with a fleshy swelling at the base. Flesh, yellowish white, tender, buttery, melting, and juicy, rich, sweet, and sprightly, with a fine musky flavour.

A delicious pear; ripe in December. It has quite the texture, flavour, and aroma of Williams's Bon Chrêtien. The tree is very healthy and vigorous, a good bearer, and succeeds equally well on the pear or the quince. Mr. Blackmore finds it does not succeed well at Teddington.

Raised by Van Mons, and sent to M. Poiteau, at Paris, in 1833, who named it

in honour of M. Noisette, the nurseryman of that city. It was also sent in 1831, under No. 1660, to M. Bouvier, of Jodoigne, who, when it fruited, named it Duc de Nemours.

Duc d'Orléans. See *Maréchal de Cour.*

Duchesse. See *Duchesse d'Angoulême.*

DUCHESSE D'ANGOULÊME (*Duchesse; Éparonnais; De Pézénas*).—Fruit, large, sometimes very large, three inches and a half wide, and three inches and three-quarters high being the average of the larger size, but it is generally smaller; roundish obovate, very uneven and bossed in its outline. Skin, greenish yellow, changing to pale dull yellow, covered with veins and freckles of pale brown russet, and when grown in a favourable exposure against a wall it sometimes acquires a brownish cheek. Eye, open, with erect, dry segments, set in a deep, irregular basin. Stalk, an inch long, stout, inserted in a deep, irregular cavity. Flesh, white, buttery, and melting, with a rich flavour when well ripened, but generally it is coarse-grained and half-melting, juicy, and sweet.

A dessert pear, sometimes of great excellence; ripe during October and November. The tree is a vigorous and healthy grower, bears abundantly, and succeeds well either on the pear or the quince, forming handsome pyramids. When grown against a wall, and the fruit well thinned, the latter sometimes attain an enormous size. At Teddington, Mr. Blackmore says, it is very coarse and gritty.

The original tree was observed by M. Anne-Pierre Audusson, nurseryman at Angers, growing in the garden of the farm of Éparonnais, near Champigné, in Anjou, and having procured grafts of it, he sold the trees in 1812 under the name of Poire des Éparonnais. In 1820 he sent a basket of the fruit to the Duchesse d'Angoulême, with a request to be permitted to name the pear in honour of her; a request which was granted, and since that time it has borne its present appellation.

DUCHESSE D'ANGOULÊME PANACHÉE.—This in every respect resembles the normal form from which it is a sport, and distinguished by the wood, the leaves and the fruit being variegated with alternate green and yellow. It originated in the nurseries of M. André Leroy at Angers in 1840.

DUCHESSE DE BERRY D'ÉTÉ (*Duchesse de Berry de Nantes*).—Fruit, below medium size; roundish obovate, even in its outline. Skin, smooth and shining, of a greenish lemon-yellow colour, strewed with small russet dots, a circle of thin pale russet round the eye, and a patch round the stalk. Eye, very small and closed, with small, flat segments, and set even with the surface. Stalk, three-quarters of an inch long, woody, inserted on one side in a small cavity, with a fleshy lip on one side of it. Flesh, white, rather coarse-grained, and slightly gritty, crisp, and very juicy. Juice, cool and refreshing, sweet, and briskly flavoured.

A good early pear; ripe in the end of August and beginning of September.

Duchesse de Berry d'Hiver. See *Uvedale's St. Germain.*

DUCHESSE DE BORDEAUX (*Beurré Perrault*).—Fruit, small, two inches and three-quarters wide, and the same long; Bergamot or Doyenné-shaped, uneven in its outline. Skin, lemon-coloured, but so overspread with thin pale brown russet as to leave very little of the ground colour visible except in specks and small mottles; on the side exposed to the sun the russet is thicker, and a dark cinnamon colour. Eye, open, with erect tooth-like segments incurved at the tips, and set in a wide, shallow basin. Stalk, an inch long, thickest at the base, curved, and inserted without depression on the abrupt end of the fruit. Flesh, yellowish, tender, melting, juicy, with a rich flavour and delicate aroma, similar to that of the Seckle.

A very valuable late pear, which ripens in the end of December, and continues in use till March.

This was raised by M. Secker, at Gohardière Montjean, near Angers, and was first exhibited in 1859.

DUCHESSE DE BRABANT.—Fruit, medium sized; short pyriform, even in its outline. Skin, very thin, smooth, and shining, greenish yellow, thickly strewed with russety dots, and with a patch of russet round the eye. Eye, large and open, set in a shallow basin. Stalk, an inch long, inserted without depression. Flesh, yellowish white, buttery, and melting, very juicy and sweet, with a pleasant aroma.

An agreeable and refreshing pear; ripe in November.

DUCHESSE DE MARS (*Comtesse de Lunay*).—Fruit, medium sized; obovate. Skin, yellow, with a tinge of reddish brown next the sun, and considerably covered with brown russet. Eye, small and closed, set in a shallow depression. Stalk, an inch long, inserted without depression. Flesh, buttery, melting, juicy, perfumed, and well flavoured.

An excellent dessert pear; ripe in November. The tree succeeds well as a standard, and is an abundant bearer.

DUCHESSE D'ORLÉANS (*Beurré St. Nicholas; St. Nicholas*).—Fruit, large, and pyriform. Skin, yellow on the shaded side, but with a tinge of red on the side next the sun, mottled with greenish brown russet. Eye, open, set in a wide shallow basin. Stalk, three-quarters of an inch long. Flesh, yellowish white, melting, buttery, and juicy, with a rich, sugary, and vinous flavour, and fine aroma.

A most delicious pear; ripe in October. Mr. R. D. Blackmore found it dry and insipid at Teddington; while Mr. Luckhurst says "it is juicy and sweet, with a piquant acidulous flavour and a delicious aroma."

DUNMORE. — Fruit, large; oblong-obovate. Skin, greenish, marked with numerous dots and patches of brown russet, and with a

brownish red tinge next the sun. Eye, small and open, set in a rather deep and narrow basin. Stalk, an inch and a half long. Flesh, yellowish white, buttery, and melting, with a rich, sugary flavour.

A pear of excellent quality; ripe in September and October. The tree is very hardy and an abundant bearer, often producing fruit on the young shoots. At Teddington it is "small and inferior."

DURONDEAU (*Beurré Durondeau; De Tongre*).—Fruit, large and handsome, regularly formed; obtuse pyriform, and small at the stalk. Skin, shining, as if varnished, on the side next the sun, where it is of a lively crimson, marked with broken streaks of darker crimson, and covered with large grey russet dots; on the shaded side it is yellow, with a thin crust of cinnamon russet, and large russet dots. Eye, small and open, set in a rather deep cavity. Stalk, an inch long, very slender, and inserted on the end of the fruit. Flesh, very tender, melting, and very juicy, sweet, rich, and delicious.

A first-rate and beautiful pear; ripe in the end of October and beginning of November. Mr. Blackmore says, "Very pretty and a great bearer, but always acrid here."

The original tree exists in the garden of the late M. Durondeau, at the village of Tongre-Notre-Dame, near Ath, in Belgium.

EARLY BERGAMOT (*Bergamotte Précoce*).—Fruit, medium sized, two inches and a half high, and two inches and three-quarters wide; roundish, and considerably flattened at the apex. Skin, green at first, changing to pale greenish yellow as it ripens, and finely streaked with brownish red on the side which is exposed to the sun. Eye, set in a deep and slightly angular basin. Stalk, an inch long, stout, inserted in a small and shallow cavity. Flesh, yellowish white, melting, juicy, sugary, and agreeably perfumed.

An early dessert pear, of second-rate quality; ripe in August. The tree is a vigorous grower, an abundant bearer, and succeeds well as a standard.

Early Beurré. See *Ambrosia*.

Early Catherine (of America). See *Early Rousselet*.

Early Charnock. See *Charnock*.

Early Green. See *Muscat Robert*.

Early Rose Angle. See *Citron des Carmes*.

EARLY ROUSSELET (*De Chypre; Cypress; Early Catherine* (of the Americans); *Perdreaux; Perdreaux Musquée; Rousselet Hâtif*).—Fruit, small; pyriform. Skin, smooth, yellow in the shade, and bright red next the sun, covered with grey dots. Eye, small, placed in a shallow basin. Stalk, an inch long, inserted without depression. Flesh, yellowish, crisp, tender, and juicy, sweet and perfumed.

An early pear; ripe in the end of July and beginning of August.

Early Sugar. See *Amiré Joannet.*

EASTER BERGAMOT (*Bergamotte de Bugi; Bergamotte de Pâques; Bergamotte de Toulouse; Paddington; Roberts's Keeping; Royal Tairlon; Tartling*).—Fruit, medium sized; roundish turbinate, narrowing more towards the stalk than the eye. Skin, at first pale green, changing as it attains maturity to pale yellow, and thickly covered with numerous brownish grey dots. Eye, small, and set in a shallow basin. Stalk, an inch long, inserted in a shallow cavity. Flesh, white, slightly gritty, crisp, and melting, with a sugary and aromatic flavour.

A dessert pear; in season from March to April. The tree is vigorous and hardy, will succeed as a standard, but requires the aid of a wall to have the fruit in perfection.

This variety seems to have been introduced to this country at an early period, for according to Switzer there were trees of it in his time in existence at Hampton Court, which were growing against a wall said to have been erected by Queen Elizabeth, and which had every appearance of having stood there since that time.

EASTER BEURRÉ (*Beurré de la Pentecôte; Beurré Anglaise; Beurré de la Pâques; Beurré d'Hiver de Bruxelles; Beurré Roupp; Beurré Roupé; Bergamotte d'Hiver; Bergamotte de Pentecôte; Bergamotte Tardive; Canning; Canning d'Hiver; Doyenné d'Hiver; Doyenné de Pâques; Doyenné de Printemps; Merveille de la Nature; Pastorale d'Hiver; Du Pâtre; Philippe de Pâques; Seigneur d'Hiver; Sylvange d'Hiver*).—Fruit, large; obovate. Skin, at first pale green, changing as it attains maturity to yellowish green, thickly strewed with russety dots, which are larger on the side next the sun, and a few patches of thin brown russet, particularly round the stalk and the eye, and with sometimes a brownish tinge next the sun. Eye, small, with long narrow incurved segments, and set in a rather deep and uneven basin. Stalk, an inch long, stout, inserted in a narrow and pretty deep cavity. Flesh, white, buttery, and melting, very juicy, richly and highly flavoured.

A dessert pear of the highest merit; in use from January to March. The tree is hardy, a good bearer, and succeeds well either on the pear or quince stock. It frequently happens that this delicious pear is of an indifferent and insipid flavour, which is caused by unfavourable soil. If grown against a wall on a south exposure, it should be gathered before it is quite ripe, otherwise it is apt to become mealy. The best and richest flavoured fruit is either from a pyramidal or espalier tree. Mr. Blackmore says that at Teddington "it cracks and spots, and is very seldom good."

This originated in the garden of the monastery of the Capucins at Louvain, and was first distributed by Dr. Van Mons.

ÉCHASSERY (*Besi d'Échassery; Besi de Landry; Muscat de Villandry; Viandry; Vert Longue d'Hiver*).—Fruit, produced in clusters of five or six, below medium size; roundish oval, smallest towards the stalk, and rounded at the eye. Skin, at first of a beautiful bright green, which changes in ripening to fine clear yellow, and covered with

numerous dots and patches of greyish brown russet. Eye, small and open, with dry, broad, flat segments, and set in a shallow basin. Stalk, an inch and a half long, stout and fleshy, and inserted in a small and knobbed cavity. Flesh, white, buttery, and melting, with a rich sugary and musky flavour.

An excellent dessert pear; in use from November to Christmas. The tree succeeds well as a standard, is vigorous and a good bearer, and may be grown either on the pear or quince stock, on the latter particularly it bears early and abundantly. It delights in a light, warm soil, but where it is wet and heavy the fruit is worthless and the tree unhealthy. In Scotland and exposed situations it requires a wall.

Forsyth makes this synonymous with Yat, which is a distinct variety.

L'Echerrion. See *Cassolette.*

Edouard's Schmalzbirne. See *Abbé Edouard.*

EDOUARD MORREN.—Fruit, large, three inches long, and two and a half wide; obovate, narrowing abruptly towards the stalk. Skin, greenish yellow dotted with red, and with a reddish blush on the side next the sun. Eye, rather large and open, set in a wide depression. Stalk, about an inch long, inserted on the apex of the fruit, without a cavity. Flesh, tender, juicy, and melting, slightly gritty, sweet, rich, and finely perfumed.

An excellent pear; ripe in October.

Raised by M. Gathoy, a nurseryman at Liège, and supposed to have originated as a cross between Fondante de Brest and White Doyenné. It was named in honour of M. Edouard Morren, Professor of Botany in the University of Liège.

ÉLISA D'HEYST.—Fruit, above medium size, or large; irregular oval, widest in the middle, and tapering towards the eye and the stalk. Skin, smooth and shining, yellowish green, clouded with russet about the stalk, and covered with russet dots. Eye, closed, set in a deep, irregular basin. Stalk, half an inch long, stout, and inserted without depression. Flesh, melting, juicy, sugary, and richly flavoured.

A first-rate pear; ripe in February and March. At Teddington Mr. Blackmore finds it inferior.

Elizabeth Walker. See *Amande Double.*

Ellanrioch. See *Hampden's Bergamot.*

ELTON.—Fruit, medium sized; oval. Skin, greenish, almost entirely covered with thin grey russet, and marked with patches of coarser russet, with a tinge of orange on the part exposed to the sun. Eye, small, very slightly depressed. Stalk, stout, inserted in a deep cavity. Flesh, firm, crisp, juicy, rich, and excellent.

A first-rate pear; ripe in September, but does not keep long. It is frequently without a core and seeds, the flesh being solid throughout.

This variety was brought into use by T. A. Knight, Esq., who discovered it

growing in an orchard in the parish of Elton, Herefordshire, in the year 1812, at which time he considered the tree to be about 170 years old, but without being able to trace anything of its origin.

EMERALD.—Fruit, medium sized; obovate, rather uneven in its outline. Skin, pale green, with pale brownish red next the sun, and covered with russety dots. Eye, open, with short, dry segments, set in a small irregular basin. Stalk, an inch and a half long, obliquely inserted in a small cavity. Flesh, buttery, melting, and richly flavoured.

A first-rate pear; ripe in November and December. The tree bears well as a standard, and the fruit bears a considerable resemblance to Glou Morçeau.

ÉMILE D'HEYST (*Beurré d'Esperen*).—Fruit, above medium size, two inches and a half wide, and three and a quarter long; oblong-pyriform, undulating in its outline. Skin, bright yellow when ripe, marked with patches and veins of cinnamon-coloured russet. Eye, small, set almost even with the surface, and sometimes quite prominent. Stalk, about an inch long, set in a narrow, uneven cavity. Flesh, tender, very rich, buttery, and melting, juicy, exceedingly sugary, sprightly, and with a fine rose-water perfume.

A most delicious pear; ripe in the end of October, but does not keep long, as it soon rots at the core. The tree is rather a weak grower, and bears well. It is of inferior quality at Teddington.

It was raised by Major Esperen, of Malines, and named in honour of M. Émile Berckmans, of Heyst-op-den-Berg, who continued the collection of M. Esperen.

Émile de Rochois. See *Épine du Mas.*

ENFANT PRODIGUE.—Fruit, large; roundish. Skin, with a pale yellow ground colour, almost entirely obscured with veins and mottles of cinnamon-coloured russet. Eye, large and open, with broad flat segments, set in a round basin. Stalk, very short and stout, set in an irregular cavity. Flesh, melting, buttery, and very juicy, sweet, and acidulous.

A second-rate pear; ripe in February and March.

Engelische von Rom. See *Angélique de Rome.*

Engelische von Bordeaux. See *Angélique de Bordeaux.*

Engelsbirne. See *Ange.*

Engelsche Gesambert. See *Angleterre.*

Englische Sommerbutterbirne. See *Angleterre.*

Englische Butterbirne. See *Angleterre.*

English Bergamot. See *Autumn Bergamot.*

English Beurré. See *Angleterre.*

English Caillot Rosat. See *Caillot Rosat.*

Épargne. See *Jargonelle.*

Éparonnais. See *Duchesse d'Angoulême.*

ÉPINE DU MAS (*Belle Épine du Mas; Beurré de Rochoir; Beurré Rochechouart; Colmar du Lot; Comte de Limoges; Duc de Bordeaux; Émile de Rochois; Épine Dumas; Épine de Rochechouart*).—Fruit, medium sized, three inches long, and two and a half wide; pyriform. Skin, pale lively green, thickly covered with large dots and patches of brown russet on the shaded side; but next the sun marked with reddish brown and orange. Eye, small and open, set in a deeply furrowed basin. Stalk, an inch long, stout, and inserted in a deep cavity, prominently knobbed round the margin. Flesh, tender, half-melting, juicy, and sweet, with but little flavour.

In use during November and December.

Épine Dumas. See *Épine du Mas.*

Épine d'Été. See *Summer Thorn.*

Épine d'Été de Bordeaux. See *Monchallard.*

Épine d'Été Couleur de Rose. See *Summer Thorn.*

Épine d'Été Vert. See *Summer Thorn.*

Épine d'Hiver. See *Winter Thorn.*

Épine de Rochechouart. See *Épine du Mas.*

Épine Rose. See *Summer Rose.*

Épine Rose d'Hiver. See *Winter Thorn.*

Épine Rose de Jean Lami. See *Monchallard.*

Erzherzogin. See *Archiduchesse d'Autriche.*

Eselsmaul. See *Bequesne.*

Eselstopf. See *Bequesne.*

Esperen. See *Bergamotte Esperen.*

ESPERINE (*Grosse Louise du Nord*).—Fruit, large, two inches and a half wide, and three and a quarter long; obovate and blunt at the stalk. Skin, yellow, with a greenish tinge, considerably dotted with russet, and with patches of russet and a blush of red next the sun. Eye, large and open, set in a pretty deep basin. Stalk, an inch long, stout. Flesh, half-melting, juicy, and rather gritty, sweet, sprightly, and perfumed.

A good pear; ripe in November. Mr. Blackmore says it is very poor at Teddington.

Étourneau. See *Winter Nélis.*

Excellentissime. See *Fondante d'Automne.*

EYEWOOD.—Fruit, below medium size, two inches and a quarter wide, and two inches high; Bergamot-shaped. Skin, very thick, green on the shaded side, becoming greenish yellow tinged with brown next the sun, and very much covered with pale brown russet, and large russet dots. Eye, small and open, slightly depressed. Stalk, an inch to an inch and a half long, slender, inserted in a small cavity. Flesh, yellowish, exceedingly tender and melting, very juicy, with a sprightly vinous flavour and a fine aroma.

A very excellent pear; ripe in October. The tree is very hardy, and a good bearer. Mr. Luckhurst finds it only second-rate, and Mr. Blackmore says it is "small, of poor quality."

This was raised by Mr. T. A. Knight, President of the Horticultural Society, and was named after Eyewood, near Kington, in Herefordshire, and not, as has been stated, on account of the peculiar woodiness of the eye. Mr. Knight named all his seedlings after the residences of his friends.

Fanfareau. See *Hampden's Bergamot*.

FELIX DE LIEM.—Fruit, small, two inches and a half high, and the same wide; roundish turbinate, even and regular in its outline. Skin, very much mottled with dusky or dirty brown, much speckled, and here and there traces of broken crimson streaks. Eye, small and open, set in a neat round basin. Stalk, rather slender, woody, and inserted in a small round hole. Flesh, white, tender, and melting, very juicy, sweet, cool and refreshing, but without flavour.

A good pear; ripe in October and November.

Ferdinand de Meester. See *Colmar Demeester*.

FERTILITY.—Fruit, medium size, three inches and a quarter long, and two and a quarter wide; obovate, even and regular in its outline, terminating abruptly towards the eye, near which it has a suddenly contracted waist. Stem, entirely covered with a bright cinnamon coat of russet, which has an orange tinge on the side exposed to the sun. Eye, open, with short incurved segments, and set even with the surface. Stalk, three-quarters of an inch long, stout, inserted obliquely without depression. Flesh, half-melting or crackling, very juicy and sweet, with a rich and highly perfumed flavour, similar to that of Williams's Bon Chrêtien, but not so powerful, and with more briskness.

Ripe in October. The tree is a vigorous grower, an abundant and regular bearer, and produces a large quantity of fruit on a small space of ground. It was raised by Mr. Rivers from Beurré Goubault, and for the last nine years since it was raised, in 1875, it has borne in profusion. This, for market garden and orchard planting, is one of the most profitable pears that can be grown.

FIGUE (*Inconnue Angoulême; Pistolette; Prince de Ligne; Knevett's*).—Fruit, medium size; long pyriform. Skin, smooth, bright

green on the shaded side, changing to yellowish green as it ripens, and next the sun of a dull dark red, and entirely covered with numerous dots and patches of brown russet. Eye, small and open, with short acute segments, set in a shallow cavity. Stalk, an inch long, curved, and obliquely inserted under a fleshy lip. Flesh, white, tender, buttery, and melting, with a rich sugary and pleasantly perfumed flavour.

An excellent early dessert pear; ripe in September. The tree bears well as a standard.

FIGUE D'ALENÇON (*Bonnissime de la Sarthe; Figue* of Decaisne; *Bonnissime; Figue d'Hiver; Gros Figue*).—Fruit, large, four inches to four and a quarter long, and two inches and a half wide; long pyriform or pyramidal, terminating in a knob or fleshy folds which envelop the stalk, uneven in its outline, and twisted in its axis. Skin, like that of a Marie Louise, of a uniform yellow ground colour, and speckled with patches of cinnamon russet, particularly round the eye, where it is entirely covered with it. Eye, open, with erect, narrow, stout segments, set in a shallow undulating basin. Stalk, an inch long, fleshy throughout nearly the whole of its length, and united to the fruit with fleshy folds. Flesh, close-grained, tender and melting, very juicy, sweet, richly flavoured, and with a fine aroma.

A fruit of varying merit; ripe in the middle and end of November. In 1864 I found some specimens coarse-grained, which rotted without melting; but others to possess the description given above.

Figue d'Hiver. See *Figue d'Alençon.*

Figue Musquée. See *Windsor.*

FIGUE DE NAPLES (*Comtesse de Frênol; Vigne de Pelone*).—Fruit, above medium size; oblong. Skin, greenish yellow, entirely covered with thin delicate russet, and dark reddish brown on the side next the sun. Eye, open, with very short segments, set in a wide, shallow basin. Stalk, three-quarters of an inch long, inserted without depression, frequently with a fleshy lip at the base. Flesh, greenish white, buttery, and melting, with a rich sugary flavour.

An excellent pear; ripe in November. The tree is hardy and vigorous, and bears abundantly as a standard.

M. A. Leroy makes a mistake in giving this as a synonyme of Figue d'Alençon.

Fingal's. See *Hampden's Bergamot.*

Fin Or d'Été. See *Summer Franc Réal.*

Fin Or d'Hiver. See *Winter Franc Réal.*

FIN OR DE SEPTEMBER.—Fruit, large; pyriform. Skin, smooth, bright green, becoming yellowish on the shaded side, and bright dark red next the sun, and covered with numerous brown dots.

Eye, open, set in a rather deep and irregular basin. Stalk, one inch and a half long. Flesh, white, tender, and melting, with a flavour not unlike the Jargonelle.

A dessert pear; ripe the end of August and beginning of September. Succeeds well as a standard, either on the pear or quince.

FLEMISH BEAUTY (*Belle des Flandres; Belle des Bois; Beurré des Bois; Beurré de Bourgogne; Beurré Davy; Beurré Davis; Beurré d'Effingham; Beurré d'Elburg; Beurré Foidard; Beurré St. Amour; Beurré Spence; Bosch Peer; Mouille Bouche Nouvelle; Brilliante; Fondante des Bois; Gagnée à Heuze; Impératrice des Bois*).—Fruit, large, and obovate. Skin, pale yellow, almost entirely covered with yellowish brown russet on the shaded side, and reddish brown on the side next the sun. Eye, open, set in a small shallow basin. Stalk, an inch long, inserted in a rather deep cavity. Flesh, yellowish white, buttery and melting, rich and sugary.

A first rate pear; ripe in September.

To have this excellent pear in perfection it should be gathered before it is thoroughly ripe, otherwise it is very inferior in quality.

This was discovered by Van Mons in the village of Deftinge, in Flanders, in 1810, and he brought it into notice by distributing grafts among his friends.

FLEMISH BON CHRÊTIEN (*Bon Chrétien Nouvelle; Bon Chrétien Turc; Bon Chrétien de Vernois*).—Fruit, medium sized, obovate. Skin, greenish at first, but changing to yellow as it attains maturity, and thickly strewed with russety dots, which are thickest on the side next the sun. Eye, open, with short segments, set in a small and shallow basin. Stalk, an inch and a half long, inserted by the side of a fleshy swelling. Flesh, yellowish white, crisp, sweet, and perfumed.

An excellent stewing pear; in use from November till March.

Fleur de Guignes. See *Sans Peau.*

Florence d'Été. See *Summer Bon Chrétien.*

FONDANTE D'AUTOMNE (*Arbre Superbe; Belle Lucrative; Bergamotte Fiévée; Bergamotte Lucrative; Beurré d'Albret; Beurré Lucratif; Excellentissime; Grésilière; Lucrate; Seigneur; Seigneur d'Esperen*).—Fruit, large; obovate, and handsomely shaped. Skin, lemon-yellow, with tinges of green over the surface, marked with patches of yellowish brown russet. Eye, small and open, set in a shallow basin. Stalk, long, fleshy at the base, and obliquely inserted without depression. Flesh, white, very tender, fine-grained, and melting, very juicy, sugary, and aromatic.

A delicious autumn pear; ripe during September and October. On the Hastings Sand formation of the Weald of Sussex, Mr. Luckhurst says, "the fruit is large and handsome, of most delicious flavour, and is one of our best October pears."

Fondante des Bois. See *Flemish Beauty.*

FONDANTE DE BREST (*Inconnue Cheneau; Cassante de Brest; Beauté Hâtive*).—Fruit, medium sized; pyriform. Skin, thin, smooth, and shining, bright green, changing to yellowish green as it ripens on the shaded side, and red, mottled dark blood red, next the sun, marked with grey dots. Eye, small and open, with slightly incurved segments, and set in a slight depression. Stalk, an inch and a half long, fleshy at the insertion, in a shallow depression. Flesh, white, firm, and crisp, and of a sweet, pleasant, and rose-water flavour.

A dessert pear, of no merit; ripe in September. The tree is very vigorous, and an excellent bearer; succeeds well as a standard either on the pear or quince stock, particularly the latter, as it checks to a great extent its excessive vigour.

FONDANTE DE CHARNEU (*Belle Excellente; Beurré des Charneuses; Desirée Van Mons; Duc de Brabant; De Legipont; Merveille de Charneu; Miel de Waterloo*).—Fruit, large, sometimes very large, the ordinary size being two inches and a half wide, and three inches and a half long; pyriform, uneven in its outline. Skin, smooth, pale greenish yellow, with a faint tinge of red on the side next the sun, and thickly strewed with large russet dots. Eye, large and open, with erect acute segments, set in a shallow uneven basin. Stalk, upwards of an inch long, slender, curved, and inserted without depression by the side of a fleshy lip. Flesh, tender, buttery, and melting, sugary, and richly flavoured.

An excellent pear; ripe in November.

This was discovered as a wilding by M. Légipont growing on his property at Charneu, a village between Verviers and Aix la Chapelle, in the province of Liège, Belgium, in the beginning of the present century.

FONDANTE DU COMICE.—Fruit, above medium size, even and regular in its outline. Skin, of an uniform shade of yellowish or pea green, dotted with distinct russet dots, and covered with patches of grey russet; sometimes it has a faint tinge of red on one side. Eye, open, small, with erect acute segments, set in a very deep and smooth round basin. Stalk, straight, stout, and woody, also green like the skin, from half an inch to an inch long, and inserted obliquely, with a fleshy lip on one side of it. Flesh, crisp, and very juicy, sugary and rich, and with that cold acidulous juice which is met with in St. Germain and Beurré d'Aremberg.

An excellent pear; ripe in the beginning of November, but Mr. Blackmore says it is not to be compared to Doyenné du Comice.

FONDANTE DE CUERNE.—Fruit, medium size; obovate. Skin, pale yellow, having the appearance of being blanched, like White Doyenné, smooth, and strewed with very minute brown dots, so small as to be hardly visible, and with sometimes a patch of cinnamon-coloured russet on some part of its surface. Eye, small and open,

slightly depressed. Stalk, about three-quarters of an inch long, very stout and fleshy, and inserted in a shallow depression. Flesh, perfectly white, half-melting, juicy, and sweet, with very pleasant flavour and aroma.

A superior pear, both in size and quality, to Beurré Giffard, which ripens at the same season, about the third week in August.

Fondante de Jaffard. See *Colmar d'Aremberg.*

FONDANTE DE MALINES.—Fruit, large; even, and handsomely shaped, obtusely obovate, blunt at the stalk. Skin, smooth, of a uniform deep golden yellow colour, mottled all over with cinnamon-coloured russet; on the side next the sun it is of a deeper yellow, with a crimson cheek, and spotted with crimson dots. Eye, clove-like, set in a pretty deep depression. Stalk, about an inch long, fleshy at the base, and inserted in a narrow round cavity. Flesh, white, buttery, and melting, juicy, sweet, and with a fine perfume.

A good dessert pear; ripe in November and continuing till December. It rots at the core, and decays treacherously. Mr. Blackmore found it worthless at Teddington; and Mr. Luckhurst says that on the Weald of Sussex it is sweet, with very little aroma.

Raised by Major Esperen, at Malines, in 1842.

Fondante de Mons. See *Passe Colmar.*

Fondante Musquée. See *Summer Thorn.*

FONDANTE DE NEES.—Fruit, large; long obovate. Skin, of a fine deep yellow colour, mottled and dotted all over with pale brown russet. Eye, small and open, with short erect segments level with the surface. Stalk, an inch long, thick, and fleshy, inserted on the end of the fruit without depression. Flesh, yellowish, buttery, not very juicy, and with a sprightly flavour.

A second-rate pear; ripe in the middle of October.

FONDANTE DE NOËL (*Belle après Noël; Belle de Noël; Bonne de Noël; Souvenir d'Esperen*).—Fruit, medium sized; turbinate. Skin, smooth lemon-yellow, very thin, covered with traces of russet and numerous minute russet dots, sometimes tinged with red on the side next the sun. Eye, open, and prominent, with short erect tooth-like segments, set in a broad, shallow basin. Stalk, long, obliquely inserted by the side of a fleshy lip. Flesh, melting, juicy, sweet, and well flavoured.

December and January.

Fondante du Panisel. See *Délices d'Angers.*

FONDANTE DE LA ROCHE.—Fruit, small; even and regular in its outline, obovate. Skin, entirely covered with cinnamon russet.

Eye, open. Stalk, three-quarters of an inch long, curved. Flesh, yellow, buttery, melting, sweet, and agreeable.

A second-rate pear; ripe in the middle and end of September, but soon decays.

FONDANTE DE SICKLER.—Fruit, about medium size; roundish, inclining to turbinate. Skin, smooth, of a bright and permanent pea green, even when ripe, thickly covered with large brown russet freckles. Eye, open, with short, stout, erect segments, set in a wide and shallow basin. Stalk, an inch long, slender, inserted without depression by the side of a fleshy lip. Flesh, white, tender, and juicy, but of inferior flavour, the juice being quite watery.

A very inferior pear; ripe in the end of November and beginning of December.

FONDANTE VAN MONS.—Fruit, medium sized; roundish, and somewhat depressed. Skin, thin, and delicate, of a fine waxen yellow colour, mottled with very thin cinnamon-coloured russet. Eye, open, with short and slightly recurved segments, set in a very shallow depression. Stalk, an inch long, set in a narrow and rather deep cavity. Flesh, white, juicy, melting, and sugary, with a slightly perfumed flavour.

An excellent dessert pear; ripe in September and October, but not so rich as Fondante d'Automne, which is ripe at the same time.

FONDANTE DE WOELMET.—This has some resemblance both in shape and colour to Beurré Rance. It has also the same coarseness of flesh, which has a greenish tinge under the skin. Very juicy, rather crisp, and with a fine brisk vinous flavour.

An excellent pear, ripe in the middle of November; and although it lacks richness of flavour, still it is excellent, and altogether peculiar.

Fontenay Vendée. See *Jalousie de Fontenay*.

FORELLE (*Trout; Truite*).—Fruit, medium sized; oblong-obovate, but sometimes assuming a pyriform shape. Skin, smooth and shining, of a fine lemon-yellow colour on the shaded side, and bright crimson on the side next the sun, covered with numerous crimson spots, which from their resemblance to the markings on a trout have suggested the name. Eye, small, set in a rather shallow basin. Stalk, an inch long, slender, inserted in a small shallow cavity. Flesh, white, delicate, buttery, and melting, with a rich, sugary, and vinous flavour.

An excellent pear; in use from November till February. The tree is hardy, and a good bearer. Mr. R. D. Blackmore says it is very small and hard at Teddington.

FORME DE BERGAMOTTE.—Fruit, large; three inches and a quarter long, and the same wide; round and Bergamot-shaped, uneven in its outline, being somewhat angular and furrowed longitudinally at

the stalk, but even and regular round the eye. Skin, rather rough to the touch, being covered with large coarse russet freckles and patches over a greenish yellow or yellow ground. Eye, very small, and generally without segments, set in a very deep hollow. Stalk, very short, stout, and woody, set in an uneven cavity. Flesh, half-melting, rather coarse-grained, with a cold acidity, and a high perfume.

An inferior fruit; ripe in the last week of October.

FORME DE DÉLICES.—Fruit, medium size; obovate. Skin, yellow, almost entirely covered with rather rough brown russet. Eye, open, with long segments, and prominently set level with the surface. Stalk, an inch long, inserted in a small, round, and even cavity. Flesh, tender, buttery, and melting, with a rich, sweet flavour.

An excellent dessert pear; ripe in October and November. The tree is a good bearer, and succeeds well as a standard.

FORTUNÉE (*Bergamotte Fortunée; Fortunée Parmentier*).—Fruit, below medium size; roundish turbinate, uneven in its outline. Skin, deep yellow, covered all over with flakes and lines of brown russet. Eye, closed, deeply sunk. Stalk, three-quarters of an inch long, stout. Flesh, half-melting, juicy, and sweet.

A stewing pear; in use from January till May. Mr. R. D. Blackmore considers it useless.

De Fosse. See *Jargonelle*.

FRANCHIPANNE.—Fruit, medium sized; obtuse pyriform. Skin, smooth, pale lemon-yellow in the shade, and dark deep red next the sun, covered with numerous brown dots, and a few markings of russet. Eye, large, open, and set in a shallow basin, from which issue russet ramifications. Stalk, an inch long, stout, and curved, obliquely inserted in a small narrow cavity. Flesh, white, rather gritty at the core, tender, buttery, and melting, with an almost sweet perfumed flavour, supposed to resemble Franchipanne, from which circumstance the name is derived.

A dessert pear; ripe in October and November. The tree is a vigorous grower, and succeeds well as a standard, either on the pear or quince stock.

This is the Franchipanne of Duhamel, but evidently not of Merlet, which he describes as a small green pear, ripe in August. By some, as Rivinius, the Dauphin is made synonymous with this, which is an error.

Franchipanne d'Automne. See *Lansac*.

FRANÇOIS BORGIA.—Fruit, medium sized; obtuse obovate. Skin, uniform deep golden yellow, dotted with large russet dots. Eye, very small, closed, and inserted in a deep basin. Stalk, half an inch long, stout, and obliquely inserted on the end of the fruit. Flesh, coarse-grained, not very juicy, brisk, and not good.

An inferior pear, which rots at the core in the end of October.

Franc Réal d'Été. See *Summer Franc Réal.*

Franc Réal Gros. See *Angélique de Bordeaux.*

Franc Réal d'Hiver. See *Winter Franc Réal.*

Französische Kümmelbirn. See *Besi d'Héry.*

FRÉDÉRIC DE PRUSSE (*Friedrich Von Preussen*).—Fruit, medium sized; flattened turbinate. Skin, smooth, yellow, marked and streaked with green, which is a distinguishing character of the fruit, deep gold colour next the sun. Eye, small, open, and set in a considerably deep basin. Stalk, an inch and a half long, set in a small, slight depression, and frequently obliquely inserted by the side of a fleshy protuberance. Flesh, white, very juicy, half-melting, rich, sugary, and vinous.

A beautiful and excellent dessert pear; ripe in October. The tree succeeds well as a standard.

FRÉDÉRIC LECLERC.—Fruit, above medium size; short pyriform. Skin, green at first, but changing as it ripens to yellow, slightly mottled with russet. Eye, open, set in a shallow basin. Stalk, an inch long, woody. Flesh, yellowish, buttery, melting, and very juicy, sugary, and rich.

Ripe in November.

FRÉDÉRIC DE WURTEMBERG (*Medaille d'Or; Sylvestre d'Automne; Sylvestre d'Hiver*).—Fruit, large; obtuse-pyriform. Skin, smooth, deep yellow, marbled and dotted with red on the shaded side, and of a beautiful bright crimson next the sun. Eye, large and open, placed almost level with the surface. Stalk, thick, an inch and a quarter long, inserted without depression. Flesh, very white, tender, buttery, and melting, rich, juicy, sugary, and delicious.

A remarkably fine pear; ripe in October. In the year 1858 it was as finely flavoured as the Jargonelle. Mr. Blackmore finds it a very handsome and fertile pear, and of fair quality.

This was raised by Van Mons about 1812, and was dedicated, by request, to Frédéric I., King of Wurtemberg.

Friolet. See *Cassolette.*

De Fusée. See *Cuisse Madame.*

Gagnée à Heuze. See *Flemish Beauty.*

GALSTON MUIRFOWL'S EGG.—Fruit, below medium size; short obovate, narrowing towards the stalk and the eye, where it is flattened. Skin, greenish yellow, entirely covered with thin pale brown russet, and mottled with red next the sun. Eye, open, with short somewbat incurved segments, set in a wide, shallow basin. Stalk, about an inch long, inserted in a small close cavity, generally

with a swollen protuberance on one side. Flesh, yellowish, tender, sweet, and juicy.

An excellent Scotch pear with a peculiar aroma; ripe in the end of September.

Gambier. See *Passe Colmar*.

GANSEL'S BERGAMOT (*Bonne Rouge; Brocas' Bergamot; Diamant; Gurle's Beurré; Ive's Bergamot; Staunton*).—Fruit, medium sized, three inches wide, and two and a half to three inches long; roundish, inclining to obovate, and flattened at the apex. Skin, greenish yellow on the shaded side, and reddish brown next the sun, the whole thickly strewed with russety dots and specks. Eye, small and open, with broad ovate reflexed segments, set in a shallow basin. Stalk, short and fleshy, half an inch long, inserted in a round, very shallow cavity, frequently between two bosses, or at least one. Flesh, white, buttery, melting but gritty, very juicy, rich, sugary, and aromatic, and having a strong musky flavour.

A dessert pear of the highest merit; ripe during October and November. To have this delicious fruit in perfection, it is necessary the tree should be planted against a south-east wall.

The tree is a shy bearer during the first period of its growth, but when it becomes aged it produces more abundantly, though the fruit is of smaller size. To increase its fruitfulness, it has been recommended to impregnate the flowers with the pollen of some other variety, such as the Autumn Bergamot.

It is generally believed that this variety was raised from seed of the Autumn Bergamot by Lieut.-General Gansel, at his seat, Donneland Park, near Colchester, in 1768, and this rests upon a communication to that effect from David Jebb, Esq., of Worcester, nephew of General Gansel, to Mr. Williams, of Pitmaston. Mr. Lindley says, "The Bonne Rouge of the French is evidently the same sort, and the name must have been given it after its having been received from that country." I am unwilling that any doubt should arise as to this esteemed favourite being a native fruit; but I find, by the manuscript catalogue of the Brompton Park Nursery, that both the Bonne Rouge and Brocas' Bergamot, if they are synonymes of Gansel's Bergamot, were cultivated there in 1753, and this will give rise to a doubt as to the correctness of the above statement. As this catalogue is the earliest I have been able to procure of that nursery, it is possible that it was grown there at a much earlier period under both of these names.

GANSEL'S LATE BERGAMOT.—Fruit, exactly similar in shape to Gansel's Bergamot. Skin, green, thickly covered with russet dots and freckles, which sometimes form patches; it becomes yellowish green when ripe. Eye, open, with short segments, set in a rather deep saucer-like basin. Stalk, half an inch to an inch long, stout, fleshy at the insertion. Flesh, white, rather coarse-grained and gritty, not very juicy nor melting.

This is only a second-rate pear, and has not the musky flavour of the Gansel's Bergamot. Mr. Blackmore says "there is scarcely a worse pear."

GANSEL-SECKLE.—Fruit, not unlike the Seckle in shape, and also with much of the character of Gansel's Bergamot on a small scale. The skin has a solid bright crimson cheek next the sun, which shades off to yellow on the opposite side; the shaded side is covered with a thin smooth crust of cinnamon-coloured russet, and the crimson cheek is strewed with distinct dots of grey russet. Eye, small and closed, with erect acute segments, set in a narrow and considerable basin. Stalk, generally short and stout, but sometimes three-quarters of an inch long, inserted in a narrow and rather deep cavity. Flesh, yellowish, rather coarse-grained and gritty, with a sweet, abundant, and very richly-sugared juice, and a high perfume, but not so much so as in Seckle.

A first-rate pear; ripe in the beginning of November.

A seedling raised by the late Mr. Williams, of Pitmaston, Worcester. It was obtained by crossing Seckle with Gansel's Bergamot, and Mr. Williams named it Gansel-Seckle, and not Gansel's Seckle, as it is sometimes written.

GAUDRY.—Fruit, small; roundish ovate, even in its outline. Skin, straw-coloured, covered with russet dots and patches. Eye, clove-like, set in a shallow basin. Stalk, an inch and a quarter long, inserted in a narrow cavity. Flesh, white, juicy, and melting, brisk, vinous, and sweet, with a pleasant rose-water flavour.

A rather good pear; ripe in the end of October and beginning of November.

Garde Écorse. See *Gilogil.*

GENDEBIEN (*Gendesheim; Verlaine; Verlaine d'Été*).—Fruit, medium sized; obtuse-pyriform. Skin, pale greenish yellow, thickly covered with grey russety dots. Eye, small and open, with acute erect segments, placed in a shallow depression. Stalk, an inch long, inserted in a small cavity. Flesh, buttery, with a rich, sweet, and somewhat musky flavour.

An excellent pear; ripe in October and November. The tree is hardy, an excellent bearer, and succeeds well as a standard.

Gendesheim. See *Gendebien.*

GENERAL DUTILLIEUL.—Fruit, large, three inches and three-quarters long, and two and three-quarters wide; pyramidal, uneven in its outline. Skin, of a deep golden yellow colour, with a bright crimson cheek where it is exposed to the sun, and where it is also covered with large crimson dots like Forelle and Louise Bonne of Jersey; where shaded the dots are cinnamon-coloured, and there is a patch of cinnamon russet round the stalk. Eye, very large and open, with large leaf-like segments, set in a shallow depression. Stalk, three-quarters of an inch long, thick and fleshy. Flesh, rather firm, not very juicy, sweet, and agreeably flavoured.

Ripe in the second week of September, when it soon becomes mealy, and rots at the core. Mr. Blackmore considers it not worth growing.

GENERAL TODLEBEN.—Fruit, very large, four inches and a half long, and nearly four wide; pyriform, ribbed round the apex. Skin, yellow, covered with dots and patches of brown russet. Eye, open, set in a wide furrowed basin. Stalk, an inch long, set in a small narrow cavity. Flesh, with a rosy tinge like Josèphine de Malines, very melting and juicy, slightly gritty, with a rich, sugary, and perfumed juice.

A very excellent pear; in use from December to February. The tree is moderately vigorous, and bears abundantly. Mr. Blackmore says it never ripens at Teddington.

It was raised from seed sown in 1839, and the tree first produced fruit in 1855 when M. Fontaine, of Gheling, in Belgium, named it in honour of General Todleben, the gallant defender of Sebastopol—with whom it was my privilege to travel for two days during a visit I paid to Russia in 1869.

German Baker. See *Uvedale's St. Germain.*

German Muscat. See *Muscat Allemande.*

Gezeegende Peer. See *Ah! mon Dieu.*

Gibson. See *Andrews.*

Giffard. See *Beurré Giffard.*

GILOGIL (*Bergamotte Geerard; Bellegarde; Beurré Geerards; Cirée d'Hiver; Garde Écorse; Gil-ô-gile; Gilot; Gobert; Gros Gilot; Gros Gobet; Teton de Vénus*).—Fruit, very large; roundish turbinate. Skin, yellowish in the shade and brownish next the sun, entirely covered with thin brown russet, so much so as to leave scarcely any of the ground colour visible. Eye, large, open, with erect tooth-like segments, set in a deep and plaited basin. Stalk, an inch long, deeply inserted in a two-lipped cavity. Flesh, firm, crisp, sweet, and juicy.

An excellent stewing pear; in use from November to February. The tree is hardy, an excellent bearer, and succeeds well as a standard.

Gilot. See *Gilogil.*

De Glace. See *Virgouleuse.*

GLOU MORÇEAU (*Beurré de Cambron; Beurré d'Hardenpont; Beurré de Kent; Beurré Lombard; De Cambron; Colmar d'Hiver; Glou Morçeau de Cambron; Got Luc de Cambron; Goulu Morçeau; Hardenpont d'Hiver; Linden d'Automne; Roi de Wurtemberg*).—Fruit, above medium size, three inches and a quarter long, and two and three-quarters wide; obovate, narrowing obtusely from the bulge to the eye and the stalk. Skin, smooth, pale greenish yellow, covered with greenish grey russet dots, and slight markings of russet. Eye, open, with long flat leafy segments, set in a rather deep basin. Stalk, an inch and a half long, rather slender, inserted in a narrow cavity. Flesh, white, tender, smooth, and buttery, of a rich and sugary flavour.

A first-rate dessert pear; in use from December to January.

The tree is hardy and an excellent bearer, and succeeds well as a standard, except in cold and exposed situations, where it requires to be grown against a south wall. It succeeds well on the quince. Mr. Blackmore's experience of it is that it is "bad on a standard and worse from a wall. Flat and loose-textured at its best. A vastly over-rated pear in my opinion."

I have remarked, when treating of Beurré d'Aremberg, that great confusion has existed between these two varieties. This was raised by Councillor Hardenpont at Mons. Van Mons named it Roi de Wurtemberg, and received a handsome snuff-box as an acknowledgment of the compliment from the King of Wurtemberg.

Glou Morçeau de Cambron. See *Glou Morçeau.*

Gobert. See *Gilogil.*

GOLDEN BEURRÉ OF BILBOA (*Beurré Doré de Bilbao; Beurré Gris de Bilbao; Beurré Gris de Portugal*).—Fruit, medium sized, three inches long, and two and a half wide; obovate, blunt at the stalk. Skin, golden yellow, dotted and lined with russet, with a russet patch round the stalk. Eye, small, half open, set in a rather shallow basin. Stalk, an inch long, inserted in a rather open cavity. Flesh, white, buttery, and melting, and vinous.

Ripe in the end of September and through October. It is much esteemed in the United States, where it was introduced from Spain.

GOLDEN KNAP.—This is a very small roundish turbinate russety pear, of no great merit. It is grown extensively in the orchards of the border counties of Scotland and in the Carse of Gowrie, and being a prodigious and constant bearer, is well adapted for orchard planting where quantity and not quality is the object.

Ripe in October.

The name is a corruption of Golden Knob, the shape being that of a small knob.

GOLDEN QUEEN.—Fruit, small, two inches and three-quarters long, and two inches and a half wide; obovate. Skin, clear straw-colour, and strewed with a few minute dots. Eye, very small and closed, set in a shallow narrow basin. Stalk, an inch long, curved, inserted without depression. Flesh, very tender and extremely juicy, sweet and highly perfumed.

A delicious pear; ripe in September, but speedily rots at the core. It ought to be gathered before it changes colour.

This was raised at the Royal Gardens, Frogmore, near Windsor, and was first exhibited in 1872.

GOLDEN RUSSET.—Fruit, small; obtuse obovate. Skin, of a bright cinnamon russet. Eye, small, slightly open, set in a considerable depression. Stalk, half an inch long, very stout and fleshy.

Flesh, yellow, fine-grained, buttery and melting, juicy, sweet, and with a flavour resembling that of Marie Louise.

An excellent little pear; ripe in October. Soon rots at the core.

A seedling raised at the Royal Gardens, Frogmore, near Windsor, and first exhibited in 1863.

Got Luc de Cambron. See *Glou Morçeau.*

Goubault. See *Beurré Goubault.*

Goulu Morçeau. See *Glou Morçeau.*

Gracieuse. See *Hampden's Bergamot.*

Grand Monarque. See *Catillac.*

Grand Muscat. See *Muscat Robert.*

GRAND SOLEIL.—Fruit, large, two inches and three-quarters long, and two inches and a quarter wide; roundish turbinate. Skin, very rough to the feel, entirely covered with dark brown russet of the colour of that which covers the Royal Russet apple. Eye, open, with long pointed segments, set in a pretty deep basin. Stalk, an inch and a quarter long, thick and fleshy, swelling out at the base into the substance of the fruit. Flesh, white, coarse-grained, crisp, and very juicy, sweet, and with a pleasant flavour.

A good but not first-rate pear; ripe in November.

GRASLIN.—Fruit, large, three inches and quarter long, and two and a half wide; roundish obovate. Skin, greenish yellow, thickly sprinkled with green and russet dots. Eye, large and open, set almost level with the surface. Stalk, an inch long, thick and stout, inserted without depression. Flesh, tender and melting, with a pleasant acidulous and musky flavour.

A good pear; ripe in October and November.

It receives its name from the family of Graslin, owners of the Chateau Malitourne, in the department of La Sarthe, where the pear was found.

Gratioli. See *Summer Bon Chrêtien.*

Gratioli d'Hiver. See *Beurré Diel.*

Gratioli di Roma. See *Summer Bon Chrêtien.*

Gratioli de la Toussaint. See *Spanish Bon Chrêtien.*

Gratioli de Jersey. See *Jersey Gratioli.*

Great Bergamot. See *Hampden's Bergamot.*

Great Blanquette. See *Large Blanquet.*

Great Rousselet. See *Gros Rousselet.*

GREEN CHISEL (*Guenette*).—Fruit, very small, growing in

clusters; roundish turbinate. Skin, green, with sometimes a brownish tinge next the sun. Eye, large and open. Stalk, three-quarters of an inch long, inserted without depression. Flesh, juicy, sweet, and slightly gritty.

An old-fashioned early pear, of little merit; ripe in August.

The name Chisel is a corruption of the French name Choiseul.

Green Sylvange. See *Sylvange*.

Green Windsor. See *Windsor*.

GREEN YAIR.—Fruit, below medium size; obovate. Skin, smooth, dark green, changing to yellowish green as it ripens, and strewed with patches and dots of russet. Eye, large, open, and prominent. Stalk, three-quarters of an inch long, obliquely inserted. Fleshy, tender, juicy, and sugary.

A good Scotch pear; ripe in September.

It was raised at Yair, on the Tweed, in Peeblesshire.

GRÉGOIRE BORDILLON. — Fruit, rather large; roundish turbinate. Skin, pale yellow in the shade, and deep yellow, mottled with dull red next the sun, the surface more or less covered with rough russet. Eye, open, slightly depressed. Stalk, short, thick, and fleshy, inserted without depression. Flesh, yellowish white, melting, very juicy and sugary, of an exquisite perfume.

An early pear of excellent quality; ripe in August, and which Mr. Blackmore says is "one of the coming pears."

It was raised by M. André Leroy, of Angers, and dedicated by him to his friend M. Grégoire Bordillon, formerly Prefect of the Department of Maine-et-Loire.

Gresilière. See *Fondante d'Automne*.

Grey Achan. See *Chaumontel*.

Grey Doyenné. See *Red Doyenné*.

Grey Goose. See *Gros Rousselet*.

GROOM'S PRINCESS ROYAL (*Matthews's Eliza*).—Fruit, medium sized; roundish, very much like Hampden's Bergamot. Skin, greenish, marked with russet, and with a brownish tinge next the sun. Eye, small and open, set in a slight depression. Stalk, short and thick, inserted in a pretty deep cavity. Flesh, buttery, melting, sometimes gritty, and sweet.

A good second-rate pear; in use from January till March. Mr. Blackmore says it is "no good at all."

Raised by Mr. Groom, a nurseryman at Clapham, near London, and afterwards sent out by his son-in-law under the name of Matthews's Eliza.

Gros Blanquet. See *Large Blanquet*.

Gros Figue. See *Figue d'Alençon.*

Gros Fin Or d'Hiver. See *Uvedale's St. Germain.*

Gros Gilot. See *Gilogil.*

Gros Gobet. See *Gilogil.*

Gros Micet. See *Winter Franc Réal.*

Gros Muscat. See *Bourdon Musqué.*

Gros Muscat Rond. See *Bourdon Musqué.*

Gros Musqué. See *Muscat Robert.*

GROS ROUSSELET (*Great Rousselet ; Gros Rousselet de Rheims; Grey Goose; Roi d'Été*).—Fruit, medium sized ; obtuse pyriform, and rounded at the apex. Skin, yellowish green in the shade, but changing as it ripens to a fine deep yellow colour, with brownish red next the sun, and thickly strewed with russety dots. Eye, small and open, set in a shallow basin. Stalk, an inch and a half to two inches long, thickest at the base, inserted in a small and sometimes two-lipped cavity. Flesh, white, tender, half-melting, very juicy, vinous, and musky.

A good early pear ; ripe in August and September. It is found only when grown in a warm and sheltered situation that it attains this perfection ; generally it is apt to be harsh and sour if not properly ripened. A dessert pear ; ripe in August and September. The tree is hardy and vigorous, but an indifferent bearer ; succeeds well either on the pear or quince stock, and is better as an espalier than a standard.

This variety has been long cultivated in this country, being mentioned by Rea as the "Great Russet of Remes" in 1665.

Gros Rateau. See *De Livre.*

Gros Rousselet de Rheims. See *Grosse Rousselet.*

Gros St. Jean. See *Citron des Carmes.*

Grosse Allongée. See *Vicar of Winkfield.*

Grosse Cuisse Madame. See *Jargonelle.*

Grosse Dorothée. See *Beurré Diel.*

Grosse Jargonelle. See *Windsor.*

Grosse Marie. See *Maréchal de Cour.*

Grosse Ognonet. See *Summer Archduke.*

Grosse Poire d'Amande. See *Angleterre de Noisette.*

Grosse de Septembre. See *Belle de Septembre.*

Grosse Sucrée. See *Beurré Scheidweiller.*

Guenette. See *Green Chisel.*

Guernsey Chaumontel. See *Chaumontel.*

Guillaume de Nassau. See *Beurré Diel.*

Gurle's Beurré. See *Gansel's Bergamot.*

Haberbirne. See *Ah! mon Dieu.*

HACON'S INCOMPARABLE (*Downham Seedling*).—Fruit, medium sized; roundish. Skin, pale yellowish green, with a mixture of brown, covered with numerous russety spots and markings of russet. Eye, small and open, with short narrow segments, set in a shallow basin. Stalk, an inch long, stout, and inserted in a wide shallow cavity. Flesh, white, buttery, and melting, with a rich, sweet, vinous, and musky flavour.

A dessert pear of excellent quality; in use from November to January. The tree is hardy, vigorous, and a good bearer, and succeeds well as a standard.

This esteemed variety is said to have been raised by Mr. J. G. Hacon, of Downham Market, Norfolk, about the year 1815, from a seed of a variety known in that county as Raynor's Norfolk Seedling. But another account states that the original tree was found in a yard behind a baker's house, and no one knew by whom it was planted.

Haghens d'Hiver. See *Beurré Beauchamp.*

HAMPDEN'S BERGAMOT (*Belle d'Août; Belle et Bonne; Belle de Bruxelles; Belle sans Pépins; Beuzard; Belle de Luxembourg; Bergamotte de Bruxelles; Bergamotte d'Été Grosse; Bergamotte de Paysans; Ellanrioch; Fanfareau; Fingals; Gracieuse; Great Bergamot; Scotch Bergamot*).—Fruit, large, three inches wide, and two and a half high; roundish, and narrowing abruptly to the stalk, even and regular in its outline. Skin, pale yellowish green, covered with numerous russety and green spots, and sometimes with a tinge of brownish red next the sun. Eye, open, set in a wide saucer-like basin. Stalk, long and slender, fleshy at the base, and inserted in a narrow cavity. Flesh, white, rather coarse-grained, buttery, sweet, and pleasantly flavoured.

A second-rate pear; ripe in September, and which soon becomes mealy. The tree is hardy, an abundant bearer, and bears well as a standard. It succeeds well on the quince stock, and if grown against a wall produces fruit of an immense size. Mr. Blackmore calls it "a handsome but poor pear; a sure bearer."

There is another variety, much smaller, which is also called Hampden's Bergamot, and this is, I think, Summer Franc Réal.

Hardenpont d'Hiver. See *Glou Morçeau.*

Hardenpont de Printemps. See *Beurré Rance.*

Harvest Pear. See *Amiré Joannet.*

Hâtiveau Blanc. See *Summer Franc Réal.*

Hazel. See *Hessle.*

HÉBÉ.—A very large, roundish pear, of a greenish yellow colour dotted with russet. Flesh, melting and vinous.

It is highly spoken of by continental pomologists, but Mr. R. D. Blackmore found it to be worthless at Teddington. It ripens in November and December.

Heere Peer. See *Bergamotte d'Automne.*

HELIOTE DUNDAS (*Henri Nicaise; Rousselet Jamin*).—Fruit, medium sized; pyriform, even and regularly formed. Skin, smooth, and somewhat shining, lemon-yellow, with a brilliant red cheek, dotted with large dark red specks. Eye, small, and deeply set. Stalk, upwards of an inch long. Flesh, white, half-buttery, and not very juicy; very sweet, brisk, and perfumed.

A very showy but very worthless pear; ripe in October, and soon rots at the core.

Henbirn. See *Amiré Joannet.*

HENKEL D'HIVER (*Beurré Beauchamp* of Dittrich, not of Leroy; *Henkel's Schmalzbirne*).—Fruit, medium sized; ovate in shape, even and regular in its outline. Skin, almost entirely covered with a thin crust of pale brown or cinnamon-coloured resset, except on the shaded side, where it is yellow, or greenish yellow, and dotted with russet of the same colour. Eye, small and open, set in a shallow basin. Stalk, an inch long, fleshy at the base, and set in a small cavity. Flesh, quite white, very melting, tender, and juicy. Juice, abundant, very sprightly, and with a fine rose-water aroma.

A first-rate pear; ripe in the middle and end of October. Tree vigorous, and a good bearer, and succeeds equally well on the pear or the quince stock.

This is a seedling of Van Mons, and named by him in compliment to Henkel the chemist. Dr. Diel received grafts of it from Van Mons in 1815. In the *Dictionnaire de Pomologie*, M. André Leroy makes this synonymous with Beurré Beauchamp, a variety obtained by a gentleman of that name, and which is found in the supplement to the first series of Van Mons' Catalogue as "92 Beauchamp: par son patron." But Henkel d'Hiver is in the second series as No. "670; par nous." I cannot believe them to be the same. Henkel d'Hiver I have always found an excellent fruit, while Beurré Beauchamp was never good. Diel says the former "has no red on it," and he describes the latter as "very like Beurré Blanc reddish on the sunny side." I never saw Henkel d'Hiver with red upon it.

HENRI CAPRON.—Fruit, medium sized; egg-shaped. Skin, pale yellow, mottled with pale brown, sprinkled with flakes and dots of delicate russet. Eye, nearly closed. Stalk, three-quarters of an inch long, stout. Flesh, yellowish white, buttery, and highly aromatic.

A second-rate pear; ripe in October and November.

Henri Nicaise. See *Heliote Dundas.*

Henri Quatre. See *Henry the Fourth.*

HENRIETTE (*Belle Henriette; Henriette Bouvier*).—Fruit, about medium size; roundish obovate. Skin, pale yellow, covered with patches and network of smooth cinnamon-coloured russet, and sometimes with an orange tinge next the sun. Eye, small, and almost level with the surface. Stalk, an inch or more in length, inserted without depression. Flesh, very tender, buttery, and melting, very rich and sugary, with a fine perfume.

A very fine pear; ripe in the beginning and middle of December.

Raised by M. Bouvier, of Jodoigne, in 1825.

Henriette Bouvier. See *Henriette.*

HENRY THE FOURTH (*Henri Quatre; Jacquin*).—Fruit, below medium size; obtuse pyriform. Skin, greenish white, becoming deep lemon-yellow as it attains maturity, entirely covered with fine cinnamon-coloured russet, and with a tinge of dull red next the sun. Eye, small and open, with short segments, and set in a shallow basin. Stalk, about an inch long, obliquely inserted, without depression, by the side of a fleshy lip. Flesh, white, rather coarse-grained, tender, half-melting, juicy, with a rich, sweet, and aromatic flavour.

A delicious little dessert pear; ripe in September and October. Tree, hardy, and an excellent bearer, succeeds well as a standard, and thrives excellently on the quince.

Hepworth. See *Welbeck Bergamot.*

Herbst Bergamotte. See *Bergamotte d'Automne.*

Herbstjargonelle. See *Ah! mon Dieu.*

Herfst of Laate. See *Bergamotte d'Automne.*

HESSLE (*Hasel; Hazel; Hessel*).—Fruit, below medium size; turbinate. Skin, greenish yellow, very much covered with large russety dots, which give it a freckled appearance. Eye, small and open, slightly depressed. Stalk, an inch long, obliquely inserted without depression. Flesh, tender, very juicy, sweet, and with a high aroma.

An excellent market-gardening pear; ripe in October. The tree is hardy, vigorous, and a most abundant bearer. It forms a fine standard, succeeding in almost every situation, and particularly in the northern climates, where the more tender varieties do not attain perfection. It is grown to a large extent as a market pear, and is one of the best and most remunerating to the grower.

It takes its name from the village of Hessle, in Yorkshire, where it was first discovered. Mr. Decaisne thought it was of German origin, and says he preferred using the German name instead of the French translation—Noisette!

His. See *Adèle de St. Denis.*

Holland Bergamot. See *Bergamotte d'Hollande.*

Hollandische Bergamot. See *Bergamotte d'Hollande.*

Hollandse Bergamot. See *Bergamotte d'Automne.*

HOLMER.—Fruit, very small, roundish turbinate, even and regular in its outline. Skin, dull greenish yellow when ripe, and thickly covered with russet dots, so as to form a kind of crust on the surface. Eye, full of stamens, open, having short divergent segments, and set in a very shallow depression. Stalk, from half an inch to three-quarters long, slender, inserted in a small cavity, with occasionally a slight swelling on one side. Flesh, yellowish, firm, crisp, and very astringent.

A notable perry pear in Herefordshire.

Hubard. See *Beurré d'Amanlis.*

Humble Bee Pear. See *Bourdon Musqué.*

Huntingdon. See *Lammas.*

HURBAIN D'HIVER.—Fruit, small, two inches and a quarter broad, and the same high; Bergamot-shaped, even and handsome in its outline. Skin, with a fine bright red cheek on the side next the sun, and fine golden yellow in the shade, strewed and mottled with patches of thin cinnamon-coloured russet, and with a patch of russet round the stalk. Eye, small and open, with short erect segments, set in a wide, shallow basin. Stalk, slender, very short, inserted in a small hole. Flesh, yellowish, juicy, melting, rather coarse-grained, sweet, and without much perfume.

A second-rate pear; ripe in the beginning of November, when it rots almost immediately.

HUSSEIN ARMUDI.—Fruit, below medium size; obovate. Skin, smooth, bright green at first, changing to greenish yellow as it attains maturity, and with a slight trace of russet, strewed with brown russety dots. Eye, open, with long acuminate reflexed segments, set in a shallow basin. Stalk, an inch long, stout, and inserted in a small cavity. Flesh, whitish, rather gritty at the core, tender, very juicy, and melting, and of a rich, vinous, sweet flavour.

A dessert pear; ripe in September. Tree, vigorous and healthy, and succeeds well as a standard.

Huyshe's Bergamot. See *Huyshe's Prince of Wales.*

HUYSHE'S PRINCE CONSORT.—Fruit, very large; oblong, uneven and bossed in its outline. Skin, grass-green, which it frequently retains, even when ripe, but becoming sometimes yellowish green; it is thickly covered with large russet dots, which round the stalk are so

dense as to form a russet patch. Eye, rather small and open, set in a pretty deep and uneven basin. Stalk, an inch long, stout and woody, inserted in a line with the axis of the fruit in a small cavity. Flesh, yellowish, with a greenish tinge, melting, but not buttery, being rather crisp, very juicy, sweet and vinous, with a very powerful and peculiar flavour unlike any other pear.

A delicious pear, of first-rate quality; ripe in the end of November.

Raised by the Rev. John Huyshe, of Clysthydon, Devon, from Beurré d'Aremberg, fertilised by Passe Colmar.

HUYSHE'S PRINCE OF WALES (*Huyshe's Bergamot*).—Fruit, large; roundish oval, even in its outline. Skin, covered with cinnamon-coloured russet, finely reticulated on a lemon-yellow ground. Eye, small and open, with erect tooth-like segments, like that of Easter Beurré, and set in a considerable basin. Stalk, an inch long, stout and woody, somewhat obliquely inserted in a round and rather open cavity. Flesh, yellowish white, tender, melting, and juicy, richly flavoured, and with an aroma similar to that of the Autumn Bergamot.

A first-rate pear; ripe in the end of November, and keeps till January. The tree is a shy bearer.

Raised from Gansel's Bergamot by Rev. John Huyshe, of Clysthydon, Devon.

HUYSHE'S PRINCESS OF WALES.—Fruit, medium sized; oblong, even in its outline, and abrupt at the stalk. Skin, in colour like that of a handsome Marie Louise, a lemon-yellow ground, sprinkled with patches, veins, and dots of pale cinnamon-coloured russet. Eye, small and open, with narrow, erect segments, placed in a shallow depression. Stalk, an inch long, stout and woody, somewhat obliquely inserted in a round and rather wide cavity. Flesh, of a deep yellow colour, fine-grained, very melting, abundantly juicy, and richly flavoured, with a very high aroma.

A very excellent pear; ripe in the end of November. Mr. Blackmore says it is of very feeble habit, and not worth growing at Teddington.

Raised by Rev. John Huyshe, of Clysthydon, Devon.

HUYSHE'S VICTORIA.—Fruit, medium sized; oval or almost cylindrical, flattened at the ends. Skin, yellowish, freckled and veined with russet. Eye, small and open, set in a shallow depression. Stalk, very short and thick, inserted without depression on the end of the fruit, and sometimes obliquely inserted as in Beurré d'Aremberg. Flesh, yellowish, melting, rather gritty at the core, juicy, rich, sugary, and vinous.

A first-rate pear; in use during December and January. Mr. Luckhurst says that on the Weald of Sussex it is an excellent pear.

Raised by Rev. John Huyshe, of Clysthydon, Devon.

Impératrice de Bois. See *Flemish Beauty*.

IMPÉRIALE (*Impériale à Feuilles de Chêne; Oak-leaved Imperial*).—Fruit, medium sized; obtuse pyriform. Skin, smooth, at first bright grass-green, changing successively to yellowish and bright yellow as it attains maturity. Eye, small and open, with acute reflexed segments, and set in a very shallow basin, almost even with the surface. Stalk, an inch long, inserted in a small cavity. Flesh, fine-grained, crisp, and juicy, with a sweet and somewhat aromatic flavour.

A dessert pear of little merit except when grown against a wall; ripe during April and May. The tree is very vigorous and hardy, and is remarkable for the singularity of its foliage, the leaves being so indented and puckered as to give them the appearance of being sinuated like those of the oak, but which is not the case, as it is only caused by the undulations.

Impériale à Feuilles de Chêne. See *Impériale*.

Inconnue Angoulême. See *Figue*.

Inconnue Cheneau. See *Fondante de Brest*.

L'INCONNUE (*L'Inconnue Van Mons*).—Fruit, large, and pyriform. Skin, rough to the feel, greenish yellow, covered with large grey dots and patches of cinnamon-coloured russet. Eye, small, and sometimes wanting, set in a deep basin. Stalk, an inch to an inch and a quarter long, inserted without depression. Flesh, yellowish, firm, very juicy, rich, and sugary, with an agreeable aroma.

A very excellent winter pear; ripe in February.

Inconnue la Fare. See *St. Germain*.

Invalides. See *Colmar des Invalides*.

Isambert le Bon. See *Brown Beurré*.

Ive's Bergamot. See *Gansel's Bergamot*.

Jackman's Melting. See *King Edward's*.

Jacquin. See *Henry the Fourth*.

JALOUSIE.—Fruit, above medium size; obovate, and sometimes obtuse pyriform. Skin, yellowish green, entirely covered with cinnamon-coloured russet, and with a dark reddish brown next the sun. Eye, small and open, with short dry segments, set a wide and rather deep basin. Stalk, an inch long, frequently obliquely inserted by the side of a flat protuberance. Flesh, whitish, juicy, and melting, with a rich and pleasant flavour.

A dessert pear; ripe in October, but to have it in greatest perfection should be gathered from the tree before it ripens. The tree is hardy and vigorous on the pear, but is sickly and languishing on the quince.

JALOUSIE DE FONTENAY (*Belle d'Esquermes; Fontenay Vendée; Jalousie de Fontenay Vendée*).—Fruit, medium sized, two inches and a

half wide, and three inches and a quarter long; obtuse pyriform. Skin, greenish yellow, tinged with red on the exposed side, and covered with russety dots and patches. Eye, open, deeply set. Stalk, an inch long. Flesh, white, buttery, melting, and richly flavoured.

An excellent pear; ripe in October and November.

JAMINETTE (*Austrasie; Banneaux; Belle d'Austrasie; Bergamotte d'Austrasie; Colmar Jaminette; Crasanne d'Austrasie; Joséphine; Maroit; Pyrole; Sabine d'Hiver*).—Fruit, medium sized; turbinate. Skin, pale yellowish green, thickly covered with brown dots, and marked with cinnamon-coloured russet next the sun and round the stalk. Eye, open, with long reflexed segments, set in a rather deep basin. Stalk, about an inch long, stout, and rather obliquely inserted without depression. Flesh, white, very juicy, and melting, sugary, vinous, and aromatic.

A first-rate pear; in use from November to January.

JARGONELLE (*Beau Présent; Belle Vièrge; Beurré de Paris; Chopine; Cueillette; Épargne; De Fosse; Grosse Cuisse Madame; Mouille Bouche d'Été; Sweet Sumner; St. Lambert; St. Samson; De la Table des Princes*).—Fruit, large, and pyriform. Skin, smooth, greenish yellow, with a tinge of dark brownish red next the sun. Eye, large and open, with short, stout, blunt segments, set in a shallow basin. Stalk, about two inches long, slender, and obliquely inserted without depression. Flesh, yellowish white, tender, melting, and very juicy, with a rich, vinous flavour, and slight musky aroma.

A well-known dessert pear; ripe in August. The tree is healthy and vigorous, with strong pendent shoots; succeeds well as a standard, but in northern climates requires a wall. There is no part of the kingdom where it will not attain the greatest perfection by being grown against a wall; and in many parts of the north, where the situation is sheltered, though not produced of a large size, still it ripens thoroughly as a standard. In the city of Perth it may be seen acquired in wherever there is ground sufficient to plant it. Never did bourgeois of Rheims exhibit more partiality for his favoured Rousselet than the citizen of Perth does for his adopted Jargonelle. Mr. Blackmore says it loses all flavour against a wall at Teddington.

It is difficult to say at what period this old favourite was first introduced to this country, but the earliest mention we have of it is by Switzer.

Jargonelle d'Automne. See *Ah! mon Dieu.*

Jargonelle of Merlet. See *Bassin.*

JEAN DE WITTE.—Fruit, rather below medium size; obovate. Skin, smooth, bright green, changing to bright yellow as it attains maturity, covered with many small dots and markings of thin cinnamon-coloured russet. Eye, small and closed, set in a considerable depression. Stalk, an inch or more in length, inserted in a small

shallow cavity. Flesh, yellowish, fine-grained, buttery, and melting, of a rich, sweet, and aromatic flavour, not unlike the Glou Morçeau.

An excellent dessert pear; in use from January to March. Tree vigorous and healthy, and an excellent bearer as a standard. Succeeds well on the quince.

Jeanette. See *Amiré Joannet.*

JERSEY GRATIOLI (*Bedminster Gratioli; Gratioli de Jersey; Norris's Pear*).—Fruit, above medium size; roundish obovate. Skin, greenish yellow, covered with large, rough, russet spots, and tinged with pale brown next the sun. Eye, open, set in an even, shallow basin. Stalk, an inch long, in a narrow cavity. Flesh, yellowish white, very melting, rich, sugary, and with a fine, sprightly, vinous flavour.

A dessert pear of the highest excellence; ripe in October, and keeps but a short time. "It blets suddenly," says Mr. Blackmore. The tree is an excellent bearer as a standard, hardy, and vigorous.

This variety is known in Jersey by the name of Gratioli, and under this name it had for some years been grown by Mr. Norris, of Sion Hill, Isleworth; but as Gratioli is the Italian name of Bon Chrêtien d'Été, to prevent confusion, Mr. Robert Thompson named the present variety Jersey Gratioli. It must have been a considerable time in this country, as there is a tree growing in the garden of H. M. Bucknall, Esq., of Bedminster Lodge, near Bristol, which he considers (1856) to be 50 years old. I am indebted to Mr. Bucknall for grafts and specimens of the fruit. I received grafts and specimens also from Mr. Norris, and I found that they are both one variety.

JEWESS (*La Juive*).—Fruit, medium sized, two inches and a half wide, and three inches long; pyramidal or roundish obovate. Skin, of a uniform pale yellow colour, mottled with pale brown russet, and thickly covered with russet dots. Eye, small and open, with short, erect segments, even with the surface. Stalk, about an inch long, stout, and tapering into the fruit, or obliquely inserted. Flesh, yellowish, buttery, and melting, very juicy, sugary, and rich.

A most delicious pear; ripe in December. In 1867 it ripened in the beginning of November, and was inferior in quality. Mr. Luckhurst says that on the Weald of Sussex it is "of the highest excellence."

This was raised by Major Esperen, of Malines, and first fruited in 1843. It received its name from growing against a wall of his garden which bounded the street called Rue des Juifs.

Joannet. See *Amiré Joannet.*

Johannisbirn. See *Amiré Joannet.*

John. See *Messire Jean.*

JOHN MONTEITH.—Fruit, medium sized; angular towards the eye, somewhat four-sided at the eye. Skin, bright lively green, changing as it ripens to yellowish green, a pale green. Eye, small, and half

open, with short, rigid segments, and set in a plaited basin. Stalk, an inch and a quarter long, inserted in a small cavity, with a fleshy swelling on one side. Flesh, greenish yellow, buttery, melting, sweet, and pleasantly flavoured.

A dessert pear of good quality, highly esteemed in the Perthshire orchards.

John Dory. See *Messire Jean.*

Jolimont. See *Summer Doyenné.*

JOLY DE BONNEAU.—Fruit, above medium size; curved obovate. Skin, pale green, strewed with spots and veins of brown russet. Eye, open, set in a narrow depression. Stalk, an inch long, obliquely inserted, stout, woody, and inserted on the apex of the fruit without depression. Flesh, white, with a pink tinge, fine-grained, melting, juicy, sugary, and vinous.

A first-rate pear; in use from the middle till the end of December.

Joséphine. See *Jaminette.*

JOSÉPHINE DE MALINES.—Fruit, above medium size. Skin, yellow, with a greenish tinge on the shaded side, and with a tinge of red on the side next the sun; the whole surface strewed with large russet spots. Eye, open, set in a rather shallow depression. Stalk, three-quarters of an inch long, stout, and inserted in a narrow cavity. Flesh, yellowish, with a tinge of red, melting, and very juicy, sugary, vinous, and richly flavoured, with a high rose-water aroma.

A most delicious pear; in use from January till May. The tree is hardy, and an excellent bearer. Mr. Blackmore says it is "of grand quality for a late pear. Habit, very straggling."

It was raised by Major Esperen, of Malines, in 1830, and was named in compliment to his wife.

La Juive. See *Jewess.*

JULES BIVORT.—Fruit, rather large and handsome; obovate, even and regular in its outline. Skin, golden yellow, with a warm orange glow on the side next the sun, mottled and speckled all over with cinnamon-coloured russet. Eye, quite open and clove-like, set in a shallow uneven basin. Stalk, an inch long, woody, stout, rather obliquely inserted. Flesh, white, buttery, melting, and very juicy, with sometimes an astringent flavour.

A second-rate pear; ripe in the middle of October.

JULES D'AIROLLES (*De Liron d'Airolles*).—Fruit, about medium sized; pyriform. Skin, smooth, bright green, with bright red on the side next the sun, the bright green changing to greenish yellow as it ripens. Eye, partially open, rather deeply set. Stalk, about three-quarters of an inch long, rather stout, inserted in a slight cavity.

Flesh, white, delicate, melting, very juicy, with a rich vinous flavour, and delicate aroma.

An excellent pear, in use from the end of October till the end of November, The tree is hardy, vigorous, and a good bearer.

This was raised by M. Léon Leclerc, of Laval, and named in honour of M. de Liron d'Airolles, a notable French pomologist. There was another variety raised by Grégoire, of Jodoigne, also named after M. de Liron d'Airolles, a large round fruit.

JULES DELLOY.—Fruit, rather small, and roundish obovate. Skin, yellow, covered with speckles and network of cinnamon-coloured russet. Eye, large and open, with long segments. Stalk, an inch long, stout, inserted without depression. Flesh, melting, and of inferior quality, pasty, and flavourless.

An inferior pear, which becomes pasty in December.

Just. See *Bassin.*

JUVARDIEL.—A rather small fruit, of obtuse obovate shape, golden yellow colour, covered with large russet dots. Eye, large and open. Stalk, an inch long, obliquely inserted. Flesh, crisp, coarse-grained, and breaking, of an inferior flavour.

An inferior pear; ripe in October.

Kaissoise. See *Beurré d'Amanlis.*

Kartoffel. See *Colmar d'Aremberg.*

Kaizer Alexander. See *Alexandre de Russie.*

Keele Hall Beurré. See *Styrian.*

De Kienzheim. See *Vallée Franche.*

KILWINNING.—Fruit, medium sized; oblong, somewhat like the Bishop's Thumb. Skin, dark green, strewed all over with grey dots, here and there marked with patches of russet, brownish red next the sun, but changing as it ripens to yellowish green and a livelier red. Eye, large and prominent, almost closed, with long, broad, erect segments, not depressed. Stalk, one inch and a quarter long, inserted obliquely, without depression. Flesh, yellowish white, tender, pleasant, and with a strong perfume.

A second-rate pear; ripe in October.

KINGSESSING.—Fruit, large, three inches and a quarter wide, and three inches high; roundish, even, regular, and handsome. Skin, of a deep golden yellow ground, and finely mottled and freckled with bright warm brown russet. Eye, open, with erect acute segments, set in a deep rather uneven basin. Stalk, short and very fleshy at the base, where it is inserted without depression. Flesh, coarse-grained and rather gritty, sweet, not very juicy, and with little flavour.

An inferior American pear; ripe in October.

King Pear. See *Caillot Rosat.*

KING EDWARD'S (*Jackman's Melting*).—Fruit, very large, sometimes five inches and a half long, and three inches and a half wide; pyriform, rather uneven in its outline, and inclined to be bossed. Skin, smooth, shining, of a beautiful grass-green, which becomes yellowish green, dotted with dark green dots on the shaded side, and on the exposed side it is entirely covered with a deep but bright brownish red, and thickly covered with grey russet dots. Eye, open, with large erect segments, rather deeply set in an uneven basin, which is ridged round the margin. Stalk, an inch to an inch and three-quarters long, stout and woody, inserted without depression on the apex of the fruit. Flesh, white, or slightly tinged with yellow, slightly gritty at the core, but half-melting, very juicy, sweet, and acidulous, with a slight rose-water perfume.

This is the largest melting pear, and, though not of the highest merit, it is well worthy of cultivation for its size and quality combined. In the north it seems to succeed very well, my friend, the Rev. Wm. Kingsley, of South Kilvington, near Thirsk, having grown it of excellent quality. It ripens in September in the south, and during October and November in the north. It is so like Uvedale's St. Germain as to be at first sight taken for that variety.

King William Pear. See *Ananas d'Été.*

Kiss Madame. See *Cuisse Madame.*

Kleine Engelsbirne. See *Ange.*

Kleine Wasserbirne. See *Ange.*

Knevett's Pear. See *Figue.*

Knevett's New Swan's Egg. See *Muirfowl's Egg.*

Knight's Monarch. See *Monarch.*

Knoop's Ananasbirne. See *Ananas.*

Konge. See *Windsor.*

Kornbirn. See *Amiré Joannet.*

Kronbirne. See *De Livre.*

Kümmelbirne. See *Besi d'Héry.*

Lady's Buttock. See *Cuisse Madame.*

Lady's Thigh. See *Cuisse Madame.*

Lafare. See *St. Germain.*

LAMMAS (*Huntingdon*).—Fruit, below medium size; pyramidal, regular, and handsome. Skin, pale yellow, streaked with red, and covered with red on the side next the sun. Eye, open, very slightly

depressed. Stalk, half an inch long, inserted without depression. Flesh, tender, juicy, and melting, with an agreeable flavour.

Ripe in the beginning and middle of August.

The tree is hardy, and a very abundant bearer.

Lammas [of the Americans]. See *Seckle*.

Lammas [of the Scotch]. See *Crawford*.

LANSAC (*Dauphine; Lechfrion d'Automne*).—Fruit, medium sized; roundish. Skin, smooth, yellowish green, becoming pale yellow as it ripens, covered with numerous minute dots. Eye, small and open, not depressed. Stalk, an inch long, inserted without depression by the side of a fleshy protuberance. Flesh, yellowish white, melting, juicy, sweet, and richly flavoured.

A dessert pear; ripe from November to January. The tree is healthy and a good bearer, succeeds well as a standard; on the quince the fruit is produced much larger than from the pear stock.

This variety originated at a village named Hazé, near Tours, in France, of which Madame de Lansac, governess to the Dauphin, afterwards Louis XIV. of France, was superior, and was named in honour of her. The name of Dauphin also originated in connection with this circumstance.

LARGE BLANQUET (*Great Blanquette; Blanquet Gros d'Été; Roi Louis; Blanquet Musqué; Musette d'Anjou*).—Fruit, below medium size; obtuse pyriform. Skin, smooth, of a beautiful deep yellow colour, with a tinge of red next the sun, covered with numerous dots, which are reddish next the sun and greenish in the shade. Eye, large and open, with rather long dry segments, and set almost even with the surface. Stalk, three-quarters of an inch long, stout and fleshy, and set in a small round depression. Flesh, whitish, crisp, sweet, and juicy, with a pleasant musky flavour.

A dessert pear; ripe in August. The tree is vigorous and an abundant bearer, and succeeds well as a standard either on the pear or quince.

LAURE DE GLYMES.—Fruit, above medium size; pyramidal. Skin, entirely covered with a coat of fawn-coloured russet, with mottles of lemon-coloured ground shining through. Eye, open, set in a shallow basin. Stalk, an inch long, stout and fleshy, not depressed. Flesh, white, tender and juicy, sweet and highly perfumed.

A pear of second quality; ripe in the beginning of October.

De Lavault. See *Williams's Bon Chrêtien*.

LAWRENCE.—Fruit, medium size, two inches and a half wide, and two inches and a half to three-quarters high; roundish or Doyenné-shaped, even and regular in its outline. Skin, smooth, greenish yellow, changing to a fine lemon-yellow, covered with large cinnamon-coloured russet specks, with a large patch of the same round the stalk and in the basin of the eye. Eye, small and open, with erect acute segments,

set in a deep basin. Stalk, about half an inch long, stout and woody, inserted in a deep cavity. Flesh, yellowish, rather firm, sometimes coarse-grained, melting, very juicy and rich, sweet, and with a fine rose-water perfume.

One of the best pears; ripe in the middle of November.

Raised at Flushing, Long Island, in the United States.

Lechfrion d'Automne. See *Lansac.*

Lefevre. See *Beurré Lefevre.*

De Legipont. See *Fondante de Charneu.*

Lent St. Germain. See *Uvedale's St. Germain.*

LÉON GRÉGOIRE.—Fruit, about medium size; pyriform in shape, somewhat like Beurré de Rance, a little undulating in its outline. Skin, yellowish green, very much clouded and mottled with dark mahogany brown russet over its whole surface, with only here and there patches of ground colour visible on the shaded side. Eye, dry, horny, and open, set in a slight depression. Stalk, upwards of an inch long, obliquely inserted, without depression. Flesh, greenish under the skin, gritty, very juicy, briskly flavoured.

A coarse and inferior pear; ripe in October.

LÉON LECLERC DE LAVAL.—Fruit, large; long obovate, and rounding towards the eye. Skin, smooth and shining, yellow, strewed with brown dots, and marked with tracings of russet. Eye, large, with long, straight, narrow segments, set in a shallow basin. Stalk, an inch and a half long, inserted without depression by the side of a fleshy lip. Flesh, white, half-melting or crisp, juicy, sweet, and perfumed.

An excellent stewing pear, which in some seasons is half-melting, and is in use from January till May and June.

LÉON LECLERC DE LOUVAIN.—Fruit, medium sized; longish oval, and blunt at both ends. Skin, of a yellow colour, washed with red on the side next the sun. Eye, large and closed. Stalk, an inch long, and pretty thick. Flesh, yellowish, half-melting, juicy, sweet, and pretty well flavoured.

Ripe in the middle of November.

LEOPOLD THE FIRST.—Fruit, medium sized; oval, inclining to pyriform. Skin, greenish yellow, covered with flakes and dots of russet. Eye, open, irregular, slightly depressed. Stalk, an inch long, thick, and curved. Flesh, yellowish white, melting, very juicy, rich, sugary, and highly perfumed.

A first-rate dessert pear; ripe in December and January. The tree forms a very handsome pyramid.

LEOPOLD RICHE.—Fruit, rather large, of the shape of Beurré

Diel. Skin, yellow, thickly dotted with large cinnamon russet dots. Eye, open, with erect segments, set in a shallow depression. Stalk, half an inch long, slender, not depressed. Flesh, rather coarse-grained, crisp, and of the consistency of Passe Colmar; very juicy, with a rich, thick, sugary juice, and a fine almond flavour.

A very richly flavoured pear; ripe in the middle and end of November.

LEWIS.—Fruit, medium sized; oblong-obovate. Skin, pale green, assuming a yellow tinge as it ripens, thickly covered with brown russet dots, and with patches of russet round the stalk and the eye. Eye, large and open, with long reflexed segments, slightly depressed. Stalk, an inch and three-quarters long, slender, and inserted without depression. Flesh, yellowish white, very tender, melting, and very juicy, rich, and sugary, with a somewhat aromatic flavour.

An excellent pear; in use from November to January. The tree is an abundant bearer, and hardy. The fruit adheres firmly to the tree, and is not liable to be blown down by high winds.

This excellent variety is of American origin, having been raised about the beginning of the present century on the farm of Mr. Lewis, of Roxbury, near Boston.

Liard. See *Napoléon*.

Lichefrion. See *Cassolette*.

Lichefrion d'Automne. See *Lansac*.

Liebbirne. See *Ah! mon Dieu*.

Liebesbirne. See *Ah! mon Dieu*.

LIEUTENANT POIDEVIN.—A large, obovate, and undulating fruit, which is only adapted for stewing. It was raised at Angers, and the tree first fruited in 1853. It was dedicated to the memory of a young officer, a native of Angers, who fell at the battle of the Alma, 20th September, 1854.

Linden d'Automne. See *Glou Morçeau*.

DE LIVRE (*Gros Rateau Gris; Kronbirne; Rateau*).—Fruit, large; obovate, obtuse pyriform. Skin, pale green, becoming yellowish as it attains maturity, and entirely covered with thick brown russet, so much so that scarcely any of the ground colour is visible. Eye, small, with long acuminate segments, and set in a deep, round, and even basin. Stalk, an inch or more in length, thick and fleshy at the insertion, and set in a deep cavity, which is generally higher on one side than the other. Flesh, white, firm, crisp, rather fine-grained, and with a pleasant flavour.

A culinary pear, in use from November to February, which much resembles the Black Pear of Worcester. The tree is vigorous, and a good bearer as a standard, and succeeds either on the pear or quince.

LODGE.—Fruit, about medium size; obtuse pyriform. Skin, smooth and shining, yellowish green, mottled with darker green; marked with a few flesh-coloured dots on the side next the sun, and strewed all over with faint tracings of delicate russet. Eye, small, with short dry segments, closed, set in a shallow basin. Stalk, upwards of an inch long, slender, inserted without depression. Flesh, white, tender, melting, and juicy, sprightly, but with no particular aroma or flavour.

An American pear; ripe in October. It is somewhat like Louise Bonne of Jersey, but very inferior to that variety.

LONGLAND.—Fruit, quite small; turbinate, even, regular, and rather handsomely shaped. Skin, very thickly covered with large russet freckles of a pale ashen colour, the side next the sun having a pale red cheek, and on the shaded side it is greenish yellow. Eye, large and open, clove-like, with a ring of stamens set round, placed even with the surface. Stalk, an inch long, straight and stout, very slightly depressed in a narrow cavity. Flesh, yellow, very astringent.

A very old Herefordshire perry pear.

LONGUEVILLE.—Fruit, large, three inches long, and two and a half wide; obovate, regular in its outline, and handsome. Skin, greenish yellow, with a tinge of pale red next the sun, and entirely covered with numerous grey russet specks, which are so thick as sometimes to appear like network. Eye, open, with stiff, dry, erect segments, surrounded with rough russet, and set even with the surface. Stalk, about an inch long, stout, fleshy at the base, inserted in a round narrow cavity, lined with russet. Flesh, yellowish, crisp and tender, very juicy, sweet, and richly flavoured.

An excellent pear, much grown in the south of Scotland, where it succeeds well.

In the earlier editions of this work I adopted this as a synonyme of Hampden's Bergamot, on the authority of the Horticultural Society's Catalogue; but I find the Longueville, which is grown in the Scotch orchards, is quite different. Dr. Neill says, "Though the name is now unknown in France, it is conjectured that the tree was brought over from that country by The Douglas when Lord of Longueville in the 15th century." Trees of it still exist in the old orchards about Jedburgh, and on Tweedside.

LONDON SUGAR.—Fruit, below medium size; turbinate. Skin, pale green, becoming yellow when ripe, with a brownish tinge when fully exposed to the sun. Eye, small, half open, prominent, and surrounded with puckered plaits. Stalk, an inch long, slender, obliquely inserted. Flesh, tender, melting, very juicy, sugary, and musky.

A small, very early pear; ripe in the end of July and beginning of August.

This is a variety described by Lindley as being so much cultivated in Norfolk for the Norwich market. He says it much resembles the Madeline or Citron des Carmes, but the branches are pendulous, and in the Madeleine they are ascending.

LONG STALKED BLANQUET (*Blanquet à Long Queue*).—Fruit, small, produced in clusters; pyriform. Skin, thin, smooth, at first clear yellowish green, changing as it ripens to bright pale yellow, with sometimes a very faint tinge of pale red next the sun, strewed with a few minute dots. Eye, open, set even with the surface. Stalk, an inch and a half long, inserted without depression, and frequently with a fleshy swelling at the base. Flesh, white, tender, slightly gritty, juicy, sweet, and with a slight musky flavour.

A dessert pear; ripe in July, but soon decays. The tree is vigorous and an abundant bearer, succeeds well as a standard.

Lord Cheyne's. See *Bergamotte de Hollande.*

Louis Bosc. See *Besi de Montigny.*

Louis Dupont. See *Urbaniste.*

LOUIS GRÉGOIRE.—Fruit, about medium size; turbinate, undulating and uneven on the surface. Skin, a uniform lemon-colour, thickly dotted with large russet dots, and here and there a patch of russet. Eye, small and closed, set in a rather deep basin. Stalk, long, slender, and woody, inserted without depression. Flesh, yellowish, rather coarse-grained, slightly gritty, very juicy, and were it not for a very decided astringency would be a very good pear.

It is ripe in the first week of November.

Louise d'Avranches. See *Louise Bonne of Jersey.*

LOUISE BONNE.—Fruit, large; pyriform. Skin, very smooth, bright green, changing as it ripens to yellowish green, strewed with brown and green dots, and a few markings of russet. Eye, small and open, scarcely at all depressed. Stalk about half an inch or less long, fleshy at the base, and somewhat obliquely inserted by the side of a fleshy prominence. Flesh, white, juicy, and half-melting, with an excellent and perfumed flavour.

An old French dessert pear; ripe during November and December. The tree is vigorous and an excellent bearer, succeeds well as a standard, and prefers the pear to the quince stock. It was long grown in our gardens, but since the introduction of the Flemish varieties its cultivation is abandoned.

It originated in Poitou, on the property of a lady whose Christian name was Louise, and hence the name was derived.

LOUISE BONNE OF JERSEY (*Beurré d'Avranches; Bonne d'Avranches; Bonne de Longueval; Bonne Louise d'Arandoré; Louise d'Avranches; William the Fourth*).—Fruit, medium sized; pyriform. Skin, smooth, yellow on the shaded side, but crimson next the sun, covered with crimson and russety dots. Eye, small and open, set in a rather deep basin. Stalk, three-quarters of an inch long, obliquely

inserted without depression. Flesh, white, buttery, and melting, with a rich, sugary, and brisk vinous flavour.

A most delicious pear; ripe in October. The tree is a good bearer, and succeeds well as a pyramid on the quince.

This valuable pear was raised at Avranches about the year 1788, by M. Longueval, who at first named it simply "Louise," but subsequently added Bonne, and it thenceforth became known as "Bonne Louise d'Avranches." The original tree is still in existence in the garden where it was raised.

LOUISE BONNE D'AVRANCHES PANACHÉE.—This is precisely identical with the preceding, except that it is variegated in the wood and the fruit with golden stripes. It is a very beautiful fruit, and is equally as highly flavoured as the normal form. It originated as a bud sport.

LOUISE D'ORLÉANS.—Fruit, rather large, three inches and a quarter long, and two and a half wide, long obovate, inclining to pyriform, even in its outline, terminating at the apex with an abrupt concave curve, which gives it the appearance of a snout. Skin, smooth, greenish yellow, entirely covered with large mottles of grey russet. Eye, small and open, set on one side of the axis, and generally on the side opposite to that on which the stalk is inclined. Stalk, three-quarters of an inch long, stout, and inserted in a small round cavity. Flesh, yellowish, tender, buttery, melting, and juicy, sweet, and with a brisk flavour, and a fine rose-water perfume.

A good, but not a first-rate pear, which rots at the core in the end of October.

This is perfectly distinct from Urbaniste, with which a pear, cultivated on the Continent under the name of Louise d'Orléans, is synonymous. The variety here described I received from M. Papeleu, of Wetteren, in 1847.

LOUISE DE PRUSSE.—Fruit, large; long obovate. Skin, of an uniform straw-yellow, with a few traces of cinnamon-russet and russet dots. Eye, open. Stalk, short, obliquely inserted by the side of a fleshy lip. Flesh, tender, melting, juicy, and sweet.

A second-rate pear, which rots at the core in October.

Lucrate. See *Fondante d'Automne*.

LUCY GRIEVE.—Fruit, large, three inches long, and two and a half wide; oval, rather uneven in outline, bossed round the waist and about the eye; its shape is a combination of Glou Morçeau and Swan's Egg, the appearance about the crown being particularly like the former. Skin, lemon-yellow, with occasionally a brownish red blush on the side next the sun; and the whole surface is sprinkled with cinnamon-coloured russet dots, which in some parts, and particularly round the stalk, are so thick as to become patches of russet. Eye, rather open, with long narrow segments, set in an uneven depression. Stalk, an inch long, woody, set even with the surface. Flesh, white, very tender and melting, very juicy and richly flavoured.

This is a delicious pear, and has the texture of flesh of Marie Louise; it is ripe during October.

The seed was sown in a flower-pot by a little girl, the daughter of Mr. Peter Grieve, gardener at Culford Hall, near Bury St. Edmunds, merely for her childish amusement. She carefully tended the plants till they were large enough to be planted in the open ground; but ere the first of them bore fruit, in 1873, the little maid was in her grave. Her father sent me the first fruit the tree produced, and I named it Lucy Grieve, as a memorial of the raiser.

Maatjes Peer. See *Bergamotte d'Automne.*

Mabille. See *Napoléon.*

Madame. See *Windsor.*

MADAME ANDRÉ LEROY.—Fruit, very large, four inches long, and three inches wide; oblong-obovate, or pyriform. Skin, of greenish yellow colour, entirely covered with spots of grey russet. Eye, large and open, set in a deep uneven basin. Stalk, an inch long, stout, obliquely inserted, with a fleshy base on the extremity of the fruit, Flesh, white, tinged with green under the skin, very melting, juicy, and vinous.

An excellent pear; ripe in October. Mr. R. D. Blackmore says it is one of the few new pears worth growing.

Raised by M. André Leroy, of Angers, in 1862, and named in compliment to Madame Leroy.

MADAME APPERT.—Fruit, large, nearly two inches and a half in diameter, and three and a quarter long; oblong-obovate, sometimes roundish obovate; uneven in its outline, tapering into the stalk. Skin, very rough to the touch, being covered with thick coarse scaly brown russet over its whole surface. Eye, open, with short erect segments quite level with the surface. Stalk, long and slender, placed on the apex of the fruit without depression, and sometimes with fleshy folds at its base. Flesh, white, very melting, buttery, and juicy, sweet and briskly flavoured, with a fine aroma.

A very excellent pear, of a fine, rich, brisk, and refreshing flavour; ripe in October. The tree is a good bearer, succeeds well on the pear or quince stock, and makes handsome pyramids.

This was raised by M. André Leroy, of Angers, in 1861, and was dedicated to his elder daughter, wife of M. Eugène Appert, a celebrated painter.

MADAME BAPTISTE DESPORTES.—Fruit, large, three inches wide, and the same high; turbinate, uneven in its outline. Skin, yellow, covered with russety dots and patches. Eye, small and open, set in a pretty deep basin. Stalk, stout, inserted in a round cavity by the side of a fleshy lip. Flesh, melting, very juicy, with a rich, brisk, vinous flavour.

An excellent dessert pear; ripe in October. The tree is small, growing with slender shoots, an immense bearer, and of a healthy con-

stitution. It succeeds better on the pear than on the quince, and makes neat little pyramids.

It was raised by M. André Leroy, of Angers, and named as a compliment to the wife of M. Baptiste Desportes, who has for so many years acted as the manager of M. Leroy's extensive nurseries.

MADAME DURIEUX.—Fruit, medium sized; Bergamot-shaped. Skin, greenish yellow, mottled with large patches of russet, particularly about the stalk, and dotted and streaked with the same. Eye, closed, slightly depressed. Stalk, three-quarters of an inch long. Flesh, white, melting, buttery, juicy, and with a Bergamot flavour.

Ripe in the end of October and beginning of November.

MADAME ELIZA.—Fruit, large; tall and oblong, even in its outline. Skin, greenish yellow, covered with patches of thin cinnamon-coloured russet. Eye, rather large and open, with long leafy segments, set in a slight depression. Stalk, half an inch long, inserted at a right angle to the fruit. Flesh, yellowish, with a salmon tint in the centre like Joséphine de Malines, tender, melting, and juicy, sweet, but not particularly rich.

A second-rate pear; ripe in the end of November and through December.

This is a seedling of Van Mons, and was named after Madame Eliza Berckmans, wife of the pomologist of that name.

Madame de France. See *Windsor*.

MADAME HENRI DESPORTES.—Fruit, roundish obovate or turbinate, like Red Doyenné, handsome and regular in its outline. Skin, rough to the feel, being covered with a thick coat of dark cinnamon-coloured russet, through which the yellow ground is visible, where the russet is thin. Eye, large and open, with broad, bold segments, set in a round saucer-like basin. Stalk, very short and stout, inserted in a round cavity. Flesh, yellow, buttery, rich, sugary, and juicy, with a pleasant aroma.

An excellent pear; ripe in October.

Raised by M. André Leroy, of Angers, in 1863, and named in compliment to the wife of M. Henri Desportes, foreman of M. Leroy's extensive nurseries.

MADAME LORIOL DE BARNY.—Fruit, large, three inches and a quarter long, and two inches and three-quarters wide; oblong, uneven in its outline. Skin, greenish yellow, dotted and mottled with brown russet, with here and there patches of the same. Eye, large and open, slightly depressed. Stalk, very short and slender, with a high shoulder on one side of it. Flesh, very juicy and melting, with a rich, vinous, sprightly flavour, and a fine, delicate, musky aroma.

A dessert pear of the first quality; ripe in December. The tree is a good bearer, forms handsome pyramids, and attains about the medium size.

Raised by M. Leroy, of Angers, in 1866, and named by him as a compliment to his younger daughter, wife of M. Loriol de Barny, of Angers.

MADAME MILLET.—Fruit, large; short obovate or turbinate, rather uneven in its outline. Skin, yellow, almost entirely covered with cinnamon-coloured russet, so much so as to leave only a few spots here and there visible. Eye, open, set in a wide and rather deep basin. Stalk, an inch long and stout, obliquely inserted almost at right angles with the axis of the fruit, and without depression. Flesh, tender, half-melting, juicy, and richly flavoured.

A first-rate pear; ripe in March and April. The tree requires a warm situation, or to be grown against a wall.

Raised by M. Charles Millet, of Ath, in Belgium, in 1840; but the original tree was taken to Tirlemont by his son, M. Hippolyte Millet, nurseryman of that town, where it fruited in 1852, and was named by him in compliment to his mother.

MADAME TREYVE.—Fruit, large, three inches and a quarter long, and two inches and three-quarters wide; obtusely obovate, even, and occasionally bossed. Skin, greenish yellow, becoming pale yellow on the shaded side, but on the side exposed to the sun it is bright vermilion crimson, more brilliant even than Forelle, and strewed with numerous grey russet dots. Eye, very small and open, set in a narrow slightly depressed basin. Stalk, slender, half an inch to three-quarters long, set in a round narrow cavity. Flesh, white, melting, and very juicy, sweet, and richly flavoured, with a delicate and fine aroma.

A delicious pear; ripe in the middle and end of September. The tree is a good bearer and succeeds well on the quince.

It was raised by M. Treyve, a nurseryman at Trevoux, in the department of l'Ain. It first produced fruit in 1858, and was named in compliment to the wife of the raiser.

MADAME VAZILLE.—Fruit, large, three inches and a half long by two inches and three-quarters broad; oblong obovate. Skin, almost entirely covered with rough russet. Eye, open, set level with the surface. Stalk, about three-quarters of an inch long, straight. Flesh, melting, juicy, sweet, and vinous.

Ripe in September and October, but only of ordinary quality.

Madeleine. See *Citron des Carmes*.

MAGNATE.—Fruit, large, three inches and three-quarters long, and two inches and three-quarters wide; pyriform, even and symmetrical in its outline. Skin, covered with rather dark brown russet, which is thickly strewed with large russet freckles; on the shaded side it is mottled with yellow, and on the other sometimes streaked with crimson. Eye, open or half open, even with the surface. Stalk, an inch long, with a fleshy ring at the base. Flesh, yellow, tender, melting, rather gritty at the core, richly flavoured, and with a somewhat rose-water perfume.

Ripe in October and November. It was raised by Mr. Rivers, of Sawbridgeworth.

DE MALTHE (*Caillot Rosat d'Hiver*).—Fruit, medium sized;

roundish, inclining to obovate. Skin, yellowish green, becoming entirely yellow as it attains maturity, quite covered with brown and grey russet on the shaded side, and less so on the side next the sun. Eye, rather large and open, with rigid segments, set in a considerable depression. Stalk, an inch long, very thick and stout, inserted without depression. Flesh, white, coarse-grained, firm, crisp, and juicy, with a very aromatic and rose-like flavour.

A dessert pear; in use from November to January. The tree is a strong grower and a good bearer as a standard.

Merlet gives Poire de Prêtre as a synonyme of this; but it is not that of Duhamel, and the De Prêtre of the Horticultural Society's catalogue is different from both.

Mandelbirne. See *Angleterre*.

MANSUETTE (*Solitaire; Beurré de Semur*).—Fruit, large; oblong obovate. Skin, pale green, considerably covered with brown dots, particularly on the shaded side, and assuming a faint tinge of red on the side exposed to the sun as it ripens. Eye, small and open, with erect segments, and set in a deep plaited and irregular basin. Stalk, an inch long, curved and obliquely inserted in a roundish unequal prominence. Flesh, white, tender, half-melting, juicy, and well flavoured.

A dessert pear; ripe in September and October. The tree bears well as a standard, but requires a favourable situation.

DE MARAISE.—Fruit, about medium size, two inches and a half long, and about the same wide; abruptly obovate, even, very handsome and regularly formed, not unlike an undersized Beurré Sterckmans in shape. Skin, smooth, with a fine aurora glow on the side next the sun, dotted with large russet freckles; on the shaded side it is a fine clear yellow, and also covered with large russet freckles. Eye, very small and open, set in a shallow and narrow basin. Stalk, an inch long, slender, and inserted by the side of a fleshy lip, in a small narrow cavity. Flesh, yellowish, tender, melting, and very juicy, rich, and with a honey sweetness, and a powerful aroma.

A very beautiful and very delicious pear; ripe in the end of October and beginning of November.

I cannot trace the origin of this pear, neither has it been described in any pomological work. It is said to have been raised by Van Mons, and I received it from M. Papeleu, of Wetteren, in 1847.

MARCH BERGAMOT.—Fruit, medium sized; roundish. Skin, yellowish brown, partially covered with russet. Eye, placed in a slight depression. Stalk, an inch long, inserted in a small cavity. Flesh, yellowish white, buttery, slightly gritty at the core, but very rich and excellent.

A dessert pear of the highest merit; in use in March, and will keep even beyond that time. The tree is particularly hardy, will succeed

well as a standard, and in cold climates may be advantageously grown against a wall.

It was raised by T. A. Knight, Esq.

Marchioness. See *Marquise.*

Maréchal Decours. See *Maréchal de Cour.*

MARÉCHAL DE COUR (*Bó de la Cour; Beau de la Cour; Conseiller de la Cour; Duc d'Orléans; Grosse Marie; Maréchal Decours*).—Fruit, large, sometimes very large, being near four inches and a half long, and three inches and three-quarters wide; oblong pyriform, pretty even in its outline, but slightly undulating. Skin, thickly covered with cinnamon-coloured russet, so much so as to be encrusted with it, and permitting only very little of the pale yellow ground to show through it. Eye, large and open, with long, stout, and somewhat woody segments, set in a moderate depression. Stalk, from an inch to an inch and a quarter long, inserted on the wide, blunt apex of the fruit without depression. Flesh, yellowish, very tender, melting, and buttery, with an abundant richly flavoured juice, which is sweet, sprightly, and with a fine perfume.

This is one of the finest pears in cultivation, and ripens about the end of October and beginning of November. The tree is hardy, vigorous, and an abundant bearer, forming fine pyramids and standards. Mr. R. D. Blackmore says it is "a very fine pear. Coarse from a wall. I have grown it to weigh 18 oz."

A seedling of Dr. Van Mons, of which he sent grafts to M. Bivort in April, 1842, with the name "Maréchal de Cour, gain de 1841, la meilleur existante." In the early editions of this work, I described this fruit under the name of Conseiller de la Cour, which was that under which I received it from M. Papeleu in 1847, and under which M. Bivort had also distributed it; but as that now adopted is the original name given it by Van Mons himself, a sense of propriety recommends its adoption.

MARÉCHAL DILLEN (*Dillen d'Automne*).—Fruit, large, three inches and a half long, and three inches wide; oblong obovate. Skin, greenish yellow, mottled and dotted with pale brown russet. Eye, open, slightly depressed. Stalk, three-quarters of an inch long, slender, inserted in a wide, deep cavity, one side of which is higher than the other. Flesh, tender, juicy, very melting, with a sweet, vinous, and sprightly flavour, and a delicate musky perfume.

An excellent dessert pear; ripe in October and November. The tree attains the middle height, is healthy and an abundant bearer, forming handsome pyramids.

It was raised by Van Mons, in 1818, and was, at the request of the King of Wurtemberg, dedicated to Maréchal Dillen, Chancellor of the kingdom.

MARÉCHAL VAILLANT.—Fruit, very large, three inches and a half wide, and four inches long; obovate, uneven and undulating in its outline. Skin, yellowish green, mottled with patches and dots

of brown russet. Eye, open and rather deeply set. Stalk, three-quarters of an inch long, very stout, deeply inserted. Flesh, half-melting, juicy, sweet, and richly flavoured, with a flavour of musk.

An excellent pear; ripe in December.

This was raised by M. Boisbunel, of Rouen, and named in honour of Marshal Vaillant, President of the Horticultural Society of Paris.

MARIE BENOIST.—Fruit, large, three inches long, and the same in width; Bergamot-shaped, generally much swollen and higher one side of the stalk. Skin, very much covered with brown russet, the yellowish green ground colour appearing in mottles. Eye, small, open, and rather deeply set. Stalk, short and thick, rather obliquely inserted. Flesh, tender and melting, very juicy, sweet, and of a brisk perfumed flavour.

An excellent late pear; in use during January and February.

It was raised at Brissac (Maine-et-Loire) by M. Auguste Benoist, and named in compliment to his daughter.

Marianne Nouvelle. See *Beurré Bosc.*

Marie Chrêtienne. See *Marie Louise.*

MARIE GUISSE.—Fruit, large, four inches long, and three wide; pyriform, tapering gradually from the bulge to the apex, uneven, and rather ribbed and bossed towards the eye. Skin, green at first, but changing, as it attains maturity, to lemon-yellow, and occasionally with a tinge of brownish red on the side exposed to the sun, the whole covered with dark russet dots and specks. Eye, open, with long, broad segments, and set in an irregular depression. Stalk, an inch long, inserted on the end of the fruit, with a few plaits or ribs round it. Flesh, yellowish white, melting, juicy, sweet, and with an acidulous flavour and pleasant aroma. Mr. Blackmore says it is worthless at Teddington.

An excellent late pear; in use from February to March.

Raised by M. Guisse, at St. Ruffine, near Metz, and named by him in compliment to his daughter.

MARIE LOUISE (*Braddick's Field Standard; Marie Chrêtienne; Marie Louise Delcourt; Marie Louise Nova; Princess de Parme; Van Doncklelaar*).—Fruit, large; oblong or pyriform. Skin, smooth, pale green, changing to yellow as it ripens, and marked with tracings of thin brown russet. Eye, small and open, set in a narrow and rather deep and uneven basin. Stalk, an inch and a half long, inserted without depression on one side of the apex, which is generally higher on one side than the other. Flesh, white, delicate, buttery, with an exceedingly rich, sweet, and vinous flavour.

A dessert pear of the highest merit; ripe in October and November.

The tree is hardy, vigorous, and succeeds well either as a standard or against a wall, and though the fruit is smaller from a standard than

from a wall, it is richer in flavour. It is an uncertain bearer, and produces a great profusion of bloom, which tends to weaken the development of fruit. It has, therefore, been recommended to thin out all the small blooms with a pair of scissors, leaving only two or three on each spur. Mr. Blackmore's experience of it at Teddington is that it is "a very uncertain cropper. The fruit is too sweet, otherwise most excellent. On a wall it loses flavour."

This excellent variety was raised in 1809 by Abbé Duquesne, and named in honour of Marie Louise, the consort of Napoleon. It was sent to this country in 1816, by Dr. Van Mons, to Mr. Braddick, of Thames Ditton, without a name, and he planted it in a field as an open standard, where it succeeded so well and produced fruit so different in appearance to those growing against a wall that it was considered a distinct variety, and was named Braddick's Field Standard.

Marie Louise Delcourt. See *Marie Louise.*

Marie Louise Nova. See *Marie Louise.*

MARIE LOUISE D'UCCLE.—Fruit, rather large; pyriform. Skin, marked with pale cinnamon-coloured russet, much in the way of Marie Louise. Eye, large and open, with long leafy segments, set in a considerable depression. Stalk, an inch long, curved, stout, and obliquely inserted on the end of the fruit by the side of a fleshy lip. Flesh, fine-grained, buttery, and melting, very juicy and richly flavoured.

A first-rate pear; ripe in the middle of October. Mr. Blackmore says it is "not at all like the old Marie Louise, and not to be compared with it, but tenfold the cropper."

MARIETTE DE MILLEPIEDS.—A very large, roundish obovate fruit, very much covered with rough brown russet, and which is in use from March till May. It is esteemed as of first quality on the Continent, but it never comes to much in our climate.

Maroit. See *Jaminette.*

Marotte Sucré. See *Passe Colmar.*

MARQUISE (*Marquise d'Hiver; Marquis Pear; Marchioness*).—Fruit, large; obtuse pyriform. Skin, bright green, changing to yellowish as it attains maturity, with a brownish tinge on the side next the sun, thickly covered with dots, which are green on the shaded side and brown or grey on the other. Eye, small and open, set in a wide, even, and shallow basin. Stalk, an inch and a quarter long, inserted on the apex without depression. Flesh, white, crisp, and with a pleasant sugary flavour.

A dessert pear; ripe in November and December. Excellent when grown against a wall and in a warm, rich soil, otherwise it is worthless. The tree is vigorous and fertile, succeeds well either on the pear or quince; but the fruit being large and liable to be blown down in high winds, it should never be grown as a standard. This was a great favourite in the last century.

Marquise d'Hiver. See *Marquise.*

MARTIN SEC (*Dry Martin; Martin Sec de Champagne; Martin Sec d'Hiver*).—Fruit, medium sized; pyriform or obtuse pyriform. Skin, entirely covered with cinnamon-coloured russet on the shaded side, and bright red next the sun, strewed with whitish grey dots. Eye, small and open, set in a plaited undulating basin. Stalk, an inch and a half long, inserted in a small cavity. Flesh, breaking, rather dry, but sweet and perfumed; and when grafted on the quince becomes very gritty.

In use from November to January; generally considered a dessert pear, but more fit for stewing and preserving. The tree is very vigorous and fertile, grows well either on the pear or quince, succeeds well as a standard. The Martins are perhaps the earliest varieties grown amongst us; they are mentioned among the fruits delivered into the Treasury by the fruiterer of Edward I., in 1292, and were at that time valued at 8*d.* per pear.

Martin Sec de Champagne. See *Martin Sec.*

Martin Sec d'Hiver. See *Martin Sec.*

MARTIN SIRE (*Ronville; De Bunville; Certeau Musqué d'Hiver*).—Fruit, medium sized; pyriform. Skin, smooth at first, bright green, but changing to a fine deep lemon-yellow, with a faint blush of red next the sun, which is sometimes very bright, and at others quite wanting. Eye, small and open, with acute dry segments, and set almost even with the surface in a small basin. Stalk, an inch to an inch and a half long, fleshy at the base, and inserted in a small cavity between two fleshy lips. Flesh, crisp, sweet, and perfumed.

A stewing pear; ripe in December and January, and more fit for stewing than for dessert. The tree is vigorous and fertile, succeeds well as a standard, either on the pear or quince.

Matthews's Eliza. See *Groom's Princess Royal.*

MAUD HOGG.—Fruit, above medium size, three inches and a quarter long, and two inches and a half wide; oblong obovate. Skin, entirely covered with a crust of warm brown russet like that of the Brown Beurré, and has a slight orange glow on the side exposed to the sun, very much like the Chaumontel; there is no yellow or ground colour visible. Eye, open, with very short segments, and set in an irregular ribbed depression. Stalk, an inch long and rather slender, inserted without depression. Flesh, yellowish white, tender and buttery, very juicy, sweet, and richly flavoured.

A dessert pear of the first quality; in use from the end of October and beginning of November till December. The tree is very hardy.

It was raised by Mr. John Mannington, of Uckfield, in Sussex, and was named in honour of my eldest daughter. The seed was sown about sixteen years ago, and the tree bore fruit in 1871 for the first time.

De Maune. See *Colmar.*

Médaille. See *Napoléon.*

Médaille d'Or. See *Frédéric de Wurtemberg.*

Melon. See *Beurré Diel.*

MERESIA NEVILL.—Fruit, below medium size, two inches and a half long, and two inches wide; roundish obovate or oval, even and regular in its outline. Skin, entirely covered with thick dark brown russet. Eye, small and open, set in a pretty deep depression. Stalk, nearly an inch long, slender, woody, and inserted in a narow cavity. Flesh, half-melting, crisp, juicy, sweet, with a rich vinous flavour.

An excellent dessert pear; ripe in December and January.

This was a seedling of Mr. John Mannington, of Uckfield, Sussex, the successful raiser of Mannington's Pearmain Apple and many excellent pears. It first fruited in 1872, and, being submitted to me, I named it as a compliment to Miss Nevill, daughter of my friend R. H. Nevill, Esq., of Dangstein, Sussex.

La Merveille. See *Merveille d'Hiver.*

Merveille de Charneu. See *Fondante de Charneu.*

MERVEILLE D'HIVER (*Petit Oin; Petit Oing; La Merveille*.—Fruit, medium sized; roundish, inclining to roundish turbinate, somewhat uneven on the surface. Skin, smooth and unctuous to the feel; hence the name of Petit Oin; bright green changing to yellowish green as it ripens, and strewed with small brown dots, and occasionally with a faint tinge of dark red next the sun. Eye, large and open, set in a considerable depression. Stalk, three-quarters of an inch long, somewhat obliquely inserted in a small cavity, which is higher on one side than on the other. Flesh, white, tender, buttery, and melting, and of a rich, sweet, and musky flavour.

A dessert pear; ripe during November. The tree is a good but uncertain bearer, vigorous in a rich warm soil, and requires to be grown against a wall to have the fruit in perfection, but does not succeed well on the quince. The fruit becomes russety on a standard tree.

Merlet makes the Merveille d'Hiver and Petit Oin two different varieties; but his descriptions are so much alike, there can be no doubt they are the same variety, as it is subject to vary in its characters by soil and situation.

Merveille de la Nature. See *Easter Beurré.*

MESSIRE JEAN (*Chaulis; John; John Dory; Messire Jean Blanc; Messire Jaune Doré; Monsieur John*).—Fruit, medium sized; turbinate, and sometimes slightly obovate. Skin, dark green, becoming yellowish as it ripens, entirely covered with brown russet, particularly on the side next the sun, and this is strewed with large speckles of darker russet. Eye, small and open, with short erect segments, and set in a shallow plaited basin. Stalk, an inch and a half long, inserted in a rather deep round cavity. Flesh, white, crisp, very juicy, and of a rich, sugary flavour, but gritty.

A dessert pear; ripe in November and December. The tree bears well as a standard, is vigorous and healthy when grown in a light, dry soil; succeeds well either on the pear or the quince.

Messire Jean Blanc. See *Messire Jean.*

Messire Jean Doré. See *Messire Jean.*

Miel de Waterloo. See *Fondante de Charneu.*

Milan Blanc. See *Summer Franc Réal.*

Milan. See *Bergamotte Cadette.*

Milan de la Beuvrière. See *Summer Franc Réal.*

Milan de Bordeaux. See *Bergamotte Cadette.*

Milanaise Cuvelier. See *Winter Nélis.*

MILAN DE ROUEN.—Fruit, small, two inches and a quarter high, and the same in width; Bergamot-shaped, even and regular in its outline. Skin, very much covered with cinnamon-coloured russet, except here and there, where a few patches of the greenish yellow ground colour shines through; on the side which has been exposed to the sun there are broken streaks of rather dark bright crimson. Eye, open, with short rudimentary segments, set in a shallow basin. Stalk, short, inserted a little on one side of the axis in a narrow cavity. Flesh, yellowish, coarse-grained, half-melting, pleasantly flavoured, and with a musky perfume.

A second-rate pear, which rots at the core in the end of October.

It was raised by M. Boisbunel, of Rouen, and was first distributed in 1859.

MILLOT DE NANCY.—Fruit, about medium size; obovato-turbinate, even and regularly shaped. Skin, smooth, of an uniform coppery-red colour, dotted with rather large grey russet dots. On the shaded side the colour is more yellowish, dotted and crusted with cinnamon-coloured russet. Eye, small and open, set almost even with the surface. Stalk, short, thick, and fleshy at the base, obliquely inserted without depression. Flesh, yellowish, half-melting, very juicy, and tender. Juice, thick, sweet, brisk, and highly flavoured, with a pleasant aroma.

A first-rate pear; ripe in the end of October and beginning of November. Grown on the Hastings Sand formation in the Weald of Sussex, Mr. Luckhurst says it is a valuable pear.

Raised by Dr. Van Mons at Louvain. It first fruited in 1843, and was named by the son of Van Mons in honour of M. Millot, formerly a cavalry officer, and a distinguished pomologist at Nancy.

MOCCAS.—Fruit, medium sized; oval, uneven, and bossed in outline. Skin, lemon-coloured, marked with patches and veins of thin pale brown russet, and strewed with russet dots. Eye, somewhat

closed, set in a deep, uneven, and furrowed basin. Stalk, an inch long, rather deeply inserted. Flesh, yellowish, fine-grained, tender, and melting, with a rich vinous juice and musky flavour.

A delicious dessert pear; ripe in December and January. The tree is hardy and vigorous; bears well as a standard.

This is one of the varieties raised by T. A. Knight, Esq., and is named after Moccas Court, in Herefordshire.

MONARCH (*Knight's Monarch*).—Fruit, medium sized; roundish. Skin, yellowish green, very much covered with brown russet, and strewed with grey russet specks. Eye, small and open, set in a shallow undulating basin. Stalk, three-quarters of an inch long, inserted in a small cavity, frequently without depression. Flesh, yellowish, buttery, melting, and very juicy, with a rich, sprightly, sugary, and agreeably perfumed flavour.

One of the most valuable pears; ripe in December and January. The tree is very hardy, an excellent bearer, and forms a handsome pyramid. Mr. Blackmore says "it is of grand quality when the flesh is yellow, which happens only in good seasons; but the tree is apt to drop all fruit at the final swelling, even without wind. From a wall it is worthless here." Mr. Luckhurst says, "Much watchfulness and care are necessary as the fruit approaches maturity, some of it being ready to gather long before the others, so that the gathering often extends over an entire month, and the ripening extends from December till March." He calls it "a most useful pear."

This is another of Mr. Knight's seedlings, and certainly the best of all. It first fruited in 1830, the first year of the reign of William IV., and was named Monarch as being, in his opinion, the best of all pears. There was a spurious variety disseminated for the Monarch, with yellowish shoots, which is easily distinguished from the true one, the shoots of which are dark violet.

MONCHALLARD (*Belle Épine Fondante; Épine d'Été de Bordeaux; Épine Rose de Jean Lami*).—Fruit, large, three inches and three-quarters long, and two and three-quarters wide; long obovate, even and regular in its outline. Skin, bright yellow, strewed with greenish dots, and washed with thin red on the side next the sun. Eye, large, open, and slightly depressed. Stalk, an inch long, inserted in a narrow cavity. Flesh, tender, melting, and very juicy, sweet, acidulous, and slightly aromatic.

An excellent early pear; ripe in September.

This valuable pear was raised on the property of M. Monchallard, at Biard, near Valeuil, in the department of the Dordogne. It was found by the grandfather of M. Monchallard growing in a wood, about the year 1810, and he had the tree carefully removed to a more favourable position.

Mon Dieu. See *Ah! mon Dieu.*

MONSEIGNEUR AFFRE.—Fruit, medium sized; abrupt oblong, even and regular in its outline. Skin, thick, rough to the feel, covered

with coarse brown russet over a greenish yellow ground. Eye, small and open, set in a very slight depression. Stalk, over an inch long, stout, placed on the flattened end of the fruit without any depression. Flesh, yellowish, tender, not very juicy, sweet, well flavoured, and with a pleasant aroma.

A second-rate pear; ripe in the end of November and beginning of December, after which it blets like a medlar.

Raised by Van Mons, but the tree did not produce fruit till 1845, three years after his death. It was named by M. Alexander Bivort in honour of the Archbishop of Paris, who fell on the barricades, a martyr to his country, while endeavouring to appease the fury of the populace during the Revolution of 1848.

Monsieur de Clion. See *Vicar of Winkfield.*

Monsieur le Curé. See *Vicar of Winkfield.*

Monsieur John. See *Messire Jean.*

Monstrueuse de Landes. See *Catillac.*

Mont Dieu. See *Ah! mon Dieu.*

De Montigny. See *Besi de Montigny.*

MOORCROFT.—Fruit, small; round, even and regular in its outline. Skin, greenish yellow on the shaded side, and with a brownish tinge on the side next the sun; the whole surface is strewed with large ashy grey freckles of russet. Eye, open, set in a saucer-like basin. Stalk, half an inch to three-quarters long; rather stout, inserted without depression. Flesh, crisp.

This is often called the Malvern pear, being much grown about that place, and fairly well esteemed for perry.

Moorfowl's Egg. See *Muirfowl's Egg.*

MOREL.—Fruit, about medium size; obovate. Skin, yellow, thickly freckled with large russet spots. Eye, half open, not depressed. Stalk, an inch and a quarter long, stout. Flesh, yellowish white, crisp, juicy, and sweet, with an agreeable flavour.

This in colour and flavour is like Hessle, but ripens in April, and is a good variety for that late season. Mr. Blackmore says it is the best of all stewing pears, but otherwise worthless.

Mouille Bouche. See *Verte Longue.*

Mouille Bouche d'Automne. See *Verte Longue.*

Mouille Bouche d'Été. See *Jargonelle.*

Mouille Bouche d'Hiver. See *Angélique de Bordeaux.*

Mouille Bouche Nouvelle. See *Flemish Beauty.*

MUIRFOWL'S EGG (*Moorfowl's Egg; Knevett's New Swan's Egg*).

—Fruit, below medium size; roundish. Skin, dull green, changing to yellowish green, mottled with red next the sun, and thickly strewed with pale brown russety dots. Eye, small and open, with short rigid segments, and set in a shallow depression. Stalk, an inch long, inserted in a small round cavity. Flesh, yellowish, half-buttery, tender, sweet, and with a slight perfume.

An old Scotch dessert pear; ripe in October. The tree is very hardy and vigorous, and admirably adapted for a standard dessert pear in Scotland, where it is extensively grown.

Muscat d'Allemagne. See *Muscat Allemande.*

MUSCAT ALLEMANDE (*German Muscat; Muscat d'Allemagne*). —Fruit, above medium size; turbinate. Skin, smooth, unctuous to the touch, bright green, changing to yellowish green as it attains maturity, with reddish brown next the sun, covered with large grey dots, and a trace of russet about the eye and round the stalk. Eye, small and open, with long reflexed segments, set in an even shallow basin. Stalk, above an inch and a half long, inserted in a small round cavity. Flesh, yellow, juicy, buttery, and melting, with a rich, sweet, and fine musky flavour.

A dessert pear; in use from March to May. Tree, vigorous, hardy, and an abundant bearer, requires the protection of a wall, otherwise the fruit is gritty, both on the pear and quince.

Muscat Hatif. See *Bourdon Musqué.*

MUSCAT ROBERT (*À la Reine; Gezegende; D'Ambre; Pucelle de Xaintogne; La Princesse; St. Jean Musqué; Grand Muscat; Early Green; Gros Musqué; Queen's*).—Fruit, small; turbinate. Skin, thin, smooth and shining, yellowish green. Eye, open, with long acute segments even with the surface. Stalk, an inch long, slender, and inserted without a cavity. Flesh, tender, very juicy, and with a rich aromatic flavour.

A dessert pear; ripe in the end of July. Tree, hardy and vigorous, and an abundant bearer; succeeds well as a standard, and thrives best on the pear.

MUSCAT ROYAL.—Fruit, small; turbinate, Skin, greenish yellow, entirely covered with grey russet, rather rough. Eye, small and open, without depression. Stalk, an inch and a quarter long, and inserted without depression. Flesh, white, coarse-grained, juicy, sweet, and musky flavour.

A dessert pear; ripe in September. The tree is hardy, vigorous, and a good bearer; succeeds well as a standard.

Muscat Verd. See *Cassolette.*

Muscat de Villandry. See *Échassery.*

Musette d'Anjou. See *Large Blanquet.*

Musette d'Automne. See *Pastorale.*

MUSETTE DE NANCY.—Fruit, large, three inches and a half long, and two inches and a half wide; pyramidal and handsome, with an uneven and undulating outline, of the shape of a large Beurré Rance. Skin, covered with a fine warm orange-brown, or bright cinnamon-coloured russet, on a lemon-yellow ground, very little of which is visible. Eye, open, with wide-apart pointed segments, set in a rather deep, irregular, and furrowed basin. Stalk, stout and woody, inserted obliquely by the side of a fleshy protuberance. Flesh, yellowish white, rather crisp, like the texture of Passe Colmar, and with an abundant, rich, sugary, and very finely perfumed juice.

A first-rate pear; ripe in the end of October and beginning of November.

Musk Drone. See *Bourdon Musqué.*

Musquine de Bretagne. See *Bergamotte de Hollande.*

NAPLES.—Fruit, medium sized; turbinate. Skin, smooth, at first vivid green, changing to beautiful lemon-yellow as it ripens, marked with brownish red next the sun, which becomes bright red as the ground colour changes. Eye, small and open, set in a shallow, even depression. Stalk, three-quarters of an inch long, inserted in a pretty deep cavity. Flesh, whitish, rather fine-grained, firm, crisp, and juicy, with a pleasant sweet flavour.

A dessert pear of ordinary merit; in use from January to March. The tree is very vigorous and an abundant bearer, succeeds well either on the pear or quince as a standard.

NAPOLÉON (*Beurré Autien; Bonaparte; Bon Chrêtien Napoléon; Beurré Napoléon; Captif de St. Hélène; Charles X.; Gloire de l'Empereur; Liard; Médaille; Napoléon d'Hiver; Roi de Rome; Sucrée Dorée; Wurtemberg*).—Fruit, large; obtuse pyriform. Skin, smooth, bright green at first, changing as it ripens to greenish yellow, and sometimes a fine lemon-yellow, and covered with numerous brown dots. Eye, partially open, with long erect acuminate segments, and set in a moderate depression. Stalk, three-quarters of an inch long, stout, and inserted in a round and pretty deep cavity. Flesh, whitish, tender, melting, and very juicy, with a rich, sweet, and refreshing flavour; to such a degree does it abound in juice that Diel says one may be supposed "to drink the fruit."

A valuable dessert pear; ripe from November to December. The tree is hardy, vigorous, and an excellent bearer; succeeds as a standard, but produces the finest fruit against a wall. Mr. Blackmore says it is a very fine fruit at Teddington.

It was raised by M. Liard, a gardener at Mons, in 1808, and by him exhibited at the Pomological Society of Hennegau, where he received the gold medal, hence

it was called Médaille. The original tree was afterwards sent to Abbé Duquesne, and by him named Napoléon. It was sent to this country in 1816 by Van Mons, and was the first of the Flemish pears received with an authenticated name. Much confusion has arisen by the way both fruit and grafts of his seedlings had been sent over by Van Mons.

NAPOLÉON III.—Fruit, large, three inches and a half long, and two and three-quarters wide; obovate, uneven, and bossed on its surface. Skin, deep yellow, strewed with numerous dots and patches of russet. Eye, small and open, set in a pretty deep and narrow basin. Stalk, half an inch long, very stout, fleshy at the base, and set on a level with the surface. Flesh, white, very juicy and melting, with a fine brisk vinous flavour and pleasant aroma.

A very excellent pear; ripe in September. The tree bears well and forms very neat pyramids on the quince.

It was raised by M. André Leroy, of Angers, who named it in honour of the Emperor.

NAVEZ PEINTRE.—Fruit, medium sized; egg-shaped, even and regularly formed. Skin, yellowish green on the shaded side, and marked with bands of brown russet, but with a blush of brownish red next the sun. Eye, open, very slightly depressed. Stalk, an inch long, rather slender, not depressed. Flesh, yellowish, melting, very juicy, piquant, and sugary, with a fine aroma.

A very fine pear; ripe in the end of September.

I received this from M. Papeleu, of Wetteren, in 1847, but I have never seen it described in any previous work.

NEC PLUS MEURIS.—Fruit, medium sized, two inches and three quarters wide and the same high; roundish turbinate, very uneven and bossed on its surface. Skin, rough, dull yellow, very much covered with dark brown russet. Eye, half open, generally prominent. Stalk, very short, not at all depressed, frequently appearing as a mere knob on the apex of the fruit. Flesh, yellowish white, buttery, and melting, with a rich, sugary, and vinous flavour.

A first-rate pear; ripe from January till March. It succeeds well as a pyramid, but is best from a wall.

This is a seedling of Van Mons, raised in his Garden la Fidélité at Brussels, and named as a compliment to Pierre Meuris, his gardener, of whom Van Mons said, "Meuris est né avec la genie de la Pomonomie."

Nec Plus Meuris [of the French]. See *Beurré d'Anjou.*

NECTARINE.—Fruit, medium sized; roundish obovate. Skin, yellow, covered with large dots and patches of pale brown russet. Eye, open, with erect stiff segments, set in a shallow basin. Stalk, very short and stout, set in a round cavity. Flesh, yellowish, buttery, rich, with a fine, brisk, acidulous flavour, and agreeable aroma.

A first-rate pear, with a good deal of the character of Passe Colmar; ripe in the beginning of October.

Neige. See *White Doyenné.*

Neige Grise. See *Red Doyenné.*

Neill. See *Colmar Neill.*

Nélis d'Hiver. See *Winter Nélis.*

Neuve Maison. See *Serrurier.*

New Autumn. See *Jargonelle.*

NEW MEADOW.—A very small, turbinate fruit, covered with brownish grey russet, and a brownish red cheek next the sun. Stalk, upwards of an inch long, and slender.

A perry pear; grown in Herefordshire, but it produces a liquor of only second quality.

New York Red-Cheek. See *Seckle.*

NINA (*Manning's Elizabeth; Elizabeth*).—Fruit, small, two inches and three-quarters long, and two inches and a half wide; obovate or turbinate, slightly uneven in its outline. Skin, bright yellow, very much covered with mottles and specks of cinnamon-coloured russet, and with a tinge of clear red where exposed to the sun. Eye, small, with incurved toothlike segments, set in a shallow depression. Stalk, half an inch to three-quarters long, stout, obliquely inserted on one side, and without depression. Flesh, tender and melting, very juicy, sweet, and richly flavoured.

A very excellent early pear, ripe in the end of August, which soon decays after being ripe, and on that account ought to be gathered while it is yet green.

This was a seedling marked No. 154, which was sent to Mr. Manning, of Salem, Mass., U.S.A., by Van Mons.

NOTAIRE MINOT.—Fruit, medium sized; roundish obovate. Skin, pale yellowish green, considerably covered with patches and large dots of rough brown russet. Eye, open, set in a narrow and shallow basin. Stalk, an inch long, stout, inserted by the side of a fleshy lip. Flesh, yellowish, rather coarse-grained, but melting, and with a fine, brisk, vinous, and sugary flavour.

A very good pear; ripe in January and February.

NOUVEAU POITEAU (*Tombe de l'Amateur*).—Fruit, very large; obtuse obovate or pyramidal. Skin, greenish yellow or pale yellow, mottled and streaked with pale brown russet. Eye, closed, placed in a slight depression. Stalk, an inch to an inch and a quarter long, obliquely inserted in a small cavity. Flesh, fine-grained, buttery, melting, and very juicy, rich, sugary, and highly perfumed.

A first-rate pear; ripe during November, but keeps only a short time. Mr. Blackmore finds it flat and of loose texture.

A seedling of Van Mons, which first fruited in 1843, and was named in honour of M. Poiteau of Paris, Director of the Royal Gardens, and who was an eminent pomologist.

Nouvelle Boussoch. See *Doyenné Boussoch.*

NOUVELLE FULVIE.—Fruit, medium sized; pyriform. Skin, green, changing to yellow, and thickly dotted all over with russet; when fully exposed, and in a warm climate, it has a red crimson cheek, which is bright when the fruit is at maturity. Eye, half open, with dry horny segments, rather deeply set. Stalk, about three-quarters of an inch long, occasionally fleshy, and united to the fruit by some fleshy folds. Flesh, fine-grained, melting, very juicy, with a rich and exquisite flavour.

A dessert pear of great excellence; ripe from November till February. Mr. Blackmore finds it not good at Teddington, and on the Weald of Sussex Mr. Luckhurst says it comes large, and is very delicious.

Raised by M. Grégoire, of Jodoigne, in Belgium, in 1854, and named by him after one of the members of his family.

Nutmeg. See *Besi de Quessoy.*

Oak-leaved Imperial. See *Impériale.*

ŒUF.—Fruit, small; oval. Skin, smooth, greenish yellow, marked with light red on the exposed side, and strewed with grey russety dots. Eye, small and open, set in an uneven depression. Stalk, an inch long, inserted in a small cavity. Flesh, whitish, tender and melting, rich, sugary, and musky.

A very good summer pear; ripe in August, and keeps for three weeks without decaying, which is a recommendation at this season.

Ognonet. See *Summer Rose.*

Ognonet Musqué. See *Summer Archduke.*

Oken d'Hiver. See *Winter Oken.*

OLDFIELD.—Fruit, small, an inch and a half to an inch and three-quarters in diameter; round, even, and regularly formed. Skin, an uniform greenish yellow when ripe, covered with minute dots, and with a patch of russet round the stalk. Eye, open, with incurved segments, set in a shallow depression surrounded with plaits. Stalk, an inch long, slender, not depressed, but swelling gradually into the fruit. Flesh, yellowish, firm, crisp, and very astringent.

This is one of the most popular of the perry pears.

OLIVIER DE SERRES.—Fruit, medium sized, two inches and three-quarters wide, and two and a half high; round, flattened, or Bergamot-shaped, sometimes irregular in its outline. Skin, entirely covered with cinnamon-coloured russet. Eye, large and closed, set in a pretty deep basin. Stalk, three-quarters of an inch long, very stout, and thickest at the end. Flesh, half-buttery, sweet, with a brisk vinous flavour and a strong musky aroma.

A delicious pear; in use from February to March. It is, perhaps,

one of the best very late pears, of which there are so few. The tree bears well, makes strong standards and handsome pyramids, either on the pear or quince. Mr. R. D. Blackmore says of it, "Very good for so late a kind. The best I have yet found when Josephine de Malines is over."

Raised by M. Boisbunel, of Rouen. It first fruited in 1864, and was named in honour of Olivier de Serres, author of "Le Theatre d'Agriculture et Mesnage des Champs," published at Paris in 1600.

ONONDAGA (*Swan's Orange*).—Fruit, medium sized, three inches long, and two and a half wide; obovate, and even in its outline. Skin, smooth and shining, lemon-yellow, covered with minute russet dots, and with a patch of russet round the stalk. Eye, small and open, without segments, set in a rather deep basin. Stalk, half an inch long, thick and fleshy, obliquely inserted in a small cavity. Flesh, yellowish, tender, buttery, and melting, rather richly flavoured.

A good, but not a first-rate pear; it ripens in October.

An American pear, raised in 1806 by Mr. Henry Case, of Onondaga, N.Y.

ORANGE BERGAMOT.—Fruit, small; roundish turbinate. Skin, smooth, pale green, becoming yellowish green at maturity, with dull red next the sun, strewed with whitish grey dots. Eye, open, and set in a deep basin. Stalk, half an inch long, stout, inserted in a small cavity. Flesh, white, half-melting, juicy, with a sweet and musky flavour.

A dessert pear; ripe in August. The tree is hardy, and a great bearer, succeeding either on the pear or the quince as a standard, and particularly well on the latter.

Orange Commune. See *Orange Musquée*.

Orange Grise. See *Orange Musquée*.

Orange Hâtive. See *Bourdon Musquée*.

Orange d'Hiver. See *Winter Orange*.

ORANGE MANDARINE.—Fruit, about medium size; roundish. Skin, golden yellow, thickly strewed with brown russet dots, and with a warm glow on the side next the sun. Eye, small and closed, set in a rather deep round basin. Stalk, more than an inch long, stout, curved, and woody, inserted without depression. Flesh, yellowish, very tender and melting, with a fine acidulous, rich, sugary flavour.

A delicious pear; ripe in October.

This was raised by M. André Leroy, of Angers, and first fruited in 1863.

Orange de Mars. See *Winter Orange*.

ORANGE MUSQUÉE (*Orange Musquée d'Été; Orange Commune; Petite Orange; Orange Ronde; Orange Grise*).—Fruit, medium sized; round, and flattened at both ends. Skin, smooth, punctured like an

orange, yellowish green, with a tinge of dark red, changing to fine lemon as it ripens, with lively red next the sun, and dotted all over with small yellowish grey dots, and sometimes a little pale brown russet. Eye, small and open, set in a slight depression. Stalk, an inch long, inserted in a small cavity, with a fleshy boss on one side of it. Flesh, white, crisp, and very juicy, with a sweet musky flavour.

A dessert pear; ripe in August, and requires to be gathered before it ripens on the tree. Tree, vigorous and an excellent bearer; succeeds well as a standard, either on pear or the quince.

Orange Musquée d'Été. See *Orange Musquée.*

Orange Ronde. See *Orange Musquée.*

Orange Rouge. See *Red Orange.*

ORANGE TULIPÉE (*Poire des Mouches*).—Fruit, medium sized; roundish ovate. Skin, rather rough, yellowish green, changing to greenish yellow on the shaded side, and entirely covered on the side next the sun with bright red, on which are stripes of deeper red, which extend towards the stalk and the shaded side, the whole strewed with dots, which are greenish in the shade and grey next the sun. Eye, small and open, set in a shallow depression. Stalk, an inch long, fleshy, obliquely inserted by the side of a fleshy prominence. Flesh, whitish, crisp, and very juicy, with a fine sugary and musky flavour.

A dessert pear; ripe in the middle of September. The tree is vigorous, and an excellent bearer; succeeds well as a standard, either on the pear or quince.

L'Orpheline. See *Beurré d'Aremberg.*

L'Orpheline d'Engheim. See *Beurré d'Aremberg.*

Oxford Chaumontel. See *Chaumontel.*

Paddington. See *Easter Bergamot.*

PARADISE D'AUTOMNE.—Fruit, medium sized; pyriform, and sometimes pyramidal, with an uneven, undulating outline. Skin, covered with a coat of rough, dark cinnamon-coloured russet, which is strewed with grey dots, but on the shaded side the lemon-coloured ground appears through. Eye, very small and open, with short, erect, dry segments, set in a shallow basin. Stalk, an inch and a quarter long, obliquely inserted without depression. Flesh, fine-grained, buttery and melting, rich, sugary, and with a fine sprightly vinous flavour and a fine aroma.

A remarkably fine pear; ripe in September and October.

M. André Leroy makes this synonymous with Beurré Bosc, but it is quite a different fruit.

Parkinson's Warden. See *Black Worcester.*

PASSANS DE PORTUGAL.—Fruit, medium sized; oblate. Skin, lively green, changing to pale yellow as it ripens; red next the sun,

changing as it ripens to lively red. Eye, open, with short, dry, erect segments, and set in a shallow depression. Stalk, an inch long, inserted in a small round cavity. Flesh, white, crisp, juicy, with a fine sugary and perfumed flavour.

An excellent early dessert pear; ripe in the end of August and beginning of September. The tree is a great bearer, healthy and vigorous, and succeeds well as a standard.

PASSE COLMAR (*Beurré d'Argenson; Cellite; Chapman's; Chapman's Passe Colmar; Colmar Bonnet; Colmar Doré; Colmar Epineux; Colmar Gris; Colmar d'Hardenpont; Colmar Preul; Colmar Souveraine; Fondante de Panisel; Fondante de Mons; Gamlier; Marotte Sucrée; Passe Colmar Doré; Passe Colmar Epineux; Passe Colmar Gris; Précel; Présent de Malines; Pruel; Pucelle Condesienne; Régentine; Roi de Bavière; Souvéraine; Souvéraine d'Hiver*).—Fruit, medium sized; obovate or obtuse pyriform. Skin, smooth, lively green at first, but changing to a fine uniform deep lemon-yellow, with a tinge of brownish red next the sun, and strewed with numerous brown dots and a few reticulations of russet. Eye, open, with dry, erect, rigid segments, and set in a wide shallow basin. Stalk, varying from three-quarters to an inch and a half long, set in a small sheath-like cavity, Flesh, yellowish white, fine-grained, very juicy, buttery, and melting, and of a rich, sweet, vinous and aromatic flavour.

A dessert pear of the best quality; ripe during November and December.

The tree is very vigorous, healthy, and hardy, and an excellent bearer as a standard. It forms a handsome pyramid, and requires to be grown in a rich, warm soil, otherwise the flesh is crisp and gritty. In exposed situations it requires a wall. Mr. Blackmore says it is melting but insipid at Teddington.

This is of Belgian origin, and supposed to have been raised by M. Hardenpont, of Mons, in Hainault, in 1758, and has for many years been cultivated in Belgium under the various names given as synonymes. It was first received in this country by R. Wilbraham, Esq., of Twickenham, and by him given to a person named Chapman, a market gardener at Brentford End, Isleworth, who cultivated it extensively, and attached his own name to it. The fruit was sold for 5s. each, and the trees at 21s. each.

Passe Colmar Doré. See *Passe Colmar*.

Passe Colmar Épineux. See *Passe Colmar*.

Passe Colmar Gris. See *Passe Colmar*.

PASSE COLMAR MUSQUÉ.—Fruit, medium sized, two inches and three-quarters long, and two inches and a half wide; obovate, even and regular in its outline. Skin, yellow, much covered with mottles and patches of pale cinnamon russet, with a patch round the stalk. Eye, open, with very short segments, set in a wide and shallow basin. Stalk, from half an inch to three-quarters long, obliquely inserted in a small cavity. Flesh, yellow, melting, juicy, sweet, and very richly flavoured, with a fine perfume.

A fruit of great excellence ; ripe in the end of October and beginning of November. The tree is not a strong but a healthy grower, and bears abundantly. It forms handsome pyramids, either on the pear or the quince.

A seedling of Major Esperen, of Malines, which first fruited about 1845.

PASSE CRASANNE.—Fruit, about medium size, two inches and three-quarters wide, and the same high ; roundish obovate or turbinate, even in its outline except round the eye and the stalk, where it is much ridged and furrowed. Skin, entirely covered with dark brown russet, with only an indication of the yellow ground colour visible on the shaded side. Eye, rather large and open, with erect tooth-like segments, set in a deep and narrow depression. Stalk, three-quarters of an inch to an inch and a quarter long, stout, woody, and inserted in a small round cavity. Flesh, half-melting, somewhat gritty, brisk and vinous, with a distinct aromatic flavour.

An excellent late pear ; ripe from January to March. At Teddington it is worthless.

Raised by M. Boisbunel, of Rouen, and first fruited in 1855.

PASSE MADELEINE.—This is a small oblong pear, with an uneven surface. Skin, green, covered with dots. The flesh is dry and very astringent, crisp, and without much flavour.

An early pear ; ripe in August, and grown to some extent in the market-gardens round London, but it is a very worthless variety.

PASTORALE (*Musette d'Automne ; Petit Rateau*).—Fruit, above medium size ; pyriform. Skin, yellow, with a blush of red next the sun, and wholly covered with numerous greyish dots and markings of russet. Eye, small and open, with short rigid segments, set in a slight depression. Stalk, from an inch to an inch and a half in length, fleshy at the vase, and inserted in a fleshy knob on the apex. Flesh, white, tender, crisp, and half-melting, and of a rich, sweet, and slightly musky flavour.

A dessert pear ; in use from November to February. The tree is a strong grower and an abundant bearer ; succeeds well as a standard, and must be grown on the pear in preference to the quince. It requires a light warm soil, not too moist, otherwise it is harsh and austere.

Pastorale d'Hiver. See *Easter Beurré*.

Paternoster. See *Vicar of Winkfield*.

Du Patre. See *Easter Beurré*.

PAUL THIELENS.—Fruit, large, three inches and a half long, and two and three-quarters wide ; obovate, inclining to oblong, even in its outline. Skin, smooth and shining, pale yellow, with a slight blush and a few streaks of red next the sun, the whole strewed with russet and green dots on the shaded side, and with pale crimson ones on the

other. Eye, large and open, set in a shallow depression. Stalk, about an inch long, green, thick, and fleshy, inserted without depression. Flesh, white, tender, fine-grained, juicy, and sweet.

Of no great merit. Blets and rots at the core in the last week of September.

PEACH (*Pêche*).—Fruit, medium sized, two inches and three-quarters long, and two inches and a half wide; roundish obovate. Skin, smooth, pale greenish yellow when ripe, occasionally with a faint blush of red on the side exposed to the sun, the surface covered with minute dots, and a patch of cinnamon-coloured russet round the stalk. Eye, large and open, set even with the surface, surrounded by a few slight knobs. Stalk, upwards of an inch long, stout and woody, inserted without depression on the stump end of the fruit. Flesh, yellowish white, melting, and very juicy, sweet, richly flavoured, and with a delicate perfume.

An excellent early pear; ripe in the third and fourth weeks of August. At Teddington Mr. Blackmore finds it quite worthless.

It was raised by Major Esperen, of Malines, in 1845.

Pêche. See *Peach.*

PENGETHLEY.—Fruit, medium sized; obovate, inclining to oval. Skin, pale green, covered with dark dots, and becoming yellow as it ripens. Eye, large and open, set in a shallow depression. Stalk, long and slender, curved, and set in an uneven cavity. Flesh, coarse-grained, crisp, very juicy and sweet.

Ripe in March.

PEPIN SUCRE.—Fruit, small, two inches wide, and an inch and three-quarters high; round, Bergamot-shaped, a little uneven and bossed in its outline. Skin, quite smooth, at first of a bright grass-green, and then changing as it ripens to a clear pale straw-colour, with an occasional tinge of brown on the side exposed to the sun. Eye, open, with short, erect segments, set in a wide basin, which is rather deep. Flesh, yellowish, crisp, coarse-grained, juicy, sweet, and with a sort of musky aroma.

An early pear of no great merit; ripe in the last week of August.

I received this from M. Papeleu in 1847.

Perdreau. See *Early Rousselet.*

Perdreau Musqué. See *Early Rousselet.*

PERTUSATI.—Fruit, medium sized; roundish, and rather uneven in its outline. Skin, bright yellow, mottled and dotted with clear rough brown russet. Eye, closed, set in a wide rather deep basin. Stalk, very short. Flesh, fine, melting and very juicy, sweet and acidulous, and with an agreeable perfume.

Ripe during October and November, and said by M. Leroy, by

whom it was raised, to be of the first quality. It was named in honour of Count Pertusati, of Milan.

Petit Beurré d'Hiver. See *Besi de Caissoy*.

Petit Blanquet. See *Small Blanquet*.

Petit Certeau. See *Bellissime d'Automne*.

Petite Fertile. See *Ah ! mon Dieu*.

PETIT MUSCAT (*Little Muscat; Sept-en-gueule*).—Fruit, small, produced in clusters ; turbinate. Skin, at first yellowish green, changing as it ripens to bright yellow, and covered with dull dark red next the sun, dotted all over with numerous brown dots. Eye, open, with long acuminate and reflexed segments, not depressed. Stalk, an inch or more long, inserted without a cavity. Flesh, yellowish white, half-melting, sweet, and musky.

One of the earliest of dessert pears; ripe the end of July. Tree, strong, vigorous, an abundant bearer, and succeeds well either on the pear or quince.

Petit Oin. See *Merveille d'Hiver*.

Petit Rateau. See *Pastorale*.

Petit St. Jean. See *Amiré Joannet*.

Petite Orange. See *Orange Musquée*.

De Pézénas. See *Duchesse d'Angoulême*.

Philippe Delfosse. See *Beurré Delfosse*.

PHILIPPE GOËS.—Fruit, large ; obovate, uneven and undulating in its outline. Skin, very much covered with bright russet, rough to the touch, and with a greenish tinge on the shaded side. Eye, large and open. Stalk, stout and thick. Flesh, half-melting, gritty, sweet, and perfumed.

An inferior pear ; ripe in November and December.

Philippe de Pâques. See *Easter Beurré*.

Pickering Pear. See *Uvedale's St. Germain*.

Pickering's Warden. See *Uvedale's St. Germain*.

PIERRE PÉPIN.—Fruit, large, three inches and three-quarters long by two inches and three-quarters broad ; pyriform or oblong obovate. Skin, lemon-yellow, delicately shaded with green, and thickly dotted with brown russet. Eye, small, half open, and set in a wide and pretty deep basin. Stalk, upwards of an inch in length, inserted without depression. Flesh, white, melting, very juicy, sweet, and vinous, with an acidulous and perfumed flavour.

Ripe in October, and said by M. Leroy, by whom it was raised, to be of the first quality. It is named in honour of the late M. Pépin, who was *chef des cultures* at the Jardin des Plantes at Paris—a very estimable man.

Pine. See *White Doyenné.*

Piper. See *Uvedale's St. Germain.*

Piquery. See *Urbaniste.*

Pistolette. See *Figue.*

PITMASTON DUCHESS.—Fruit, large and handsome, four inches and a quarter long, and two inches and three-quarters wide ; pyramidal, generally even or a little undulating in its outline, and sometimes rather prominently bossed. Skin, smooth and fine, of a pale lemon colour, thickly covered with patches of delicate cinnamon-coloured russet, with a large patch round the stalk. Eye, large and open, set in a wide depression. Stalk, about an inch long, stout, and inserted either level with the surface or in a small narrow cavity. Flesh, very tender and melting, very juicy, exceedingly rich, with a sprightly vinous flavour and delicate perfume.

A very handsome pear of the finest quality ; in use from the end of October till the end of November. The tree bears freely, and is well adapted for pyramids, bushes, or espaliers. The fruit is too large for it to be grown as a standard. Mr. R. D. Blackmore says that at Teddington it is "good, but not of first quality, much better than Glou Morçeau or Duchesse d'Angoulême ; but worthless on a wall."

The name by which this was originally known was Pitmaston Duchesse d'Angoulême, it having been raised by the late Mr. Williams, of Pitmaston, near Worcester, from crossing Duchesse d'Angoulême with Glou Morçeau. Bearing no resemblance whatever to the former, it might with as much reason have been called Pitmaston Glou Morçeau ; and as either name would be a misapplication, I have called it simply Pitmaston Duchess, it being sufficiently meritorious to stand on its own merits, without borrowing its reputation from any other fruit.

Pitt's Calabasse. See *Calebasse.*

PIUS IX.—Fruit, large ; conical, and regularly formed. Skin, of a deep, clear yellow colour, with a blush of red on the side next the sun, considerably covered with streaks and flakes of russet. Eye, open, slightly depressed. Stalk, thick and woody, very short. Flesh, melting, juicy, sugary, and highly perfumed.

An excellent pear ; ripe in December. The tree is hardy, of small habit, forms a nice pyramid, and is a good bearer.

Plomgastelle. See *Beurré d'Amanlis.*

Poire Bénite. See *Ah ! mon Dieu.*

Poire des Dames. See *Bellissime d'Automne.*

Poire Douce. See *Angélique de Bordeaux.*

Poire des Mouches. See *Orange Tulipée.*

Poire de Prince. See *Chair à Dames.*

Poire de Provence. See *Donville.*

Poire à la Perle. See *Small Blanquet.*

Poire de Rives. See *Cuisse Madame.*

POMME POIRE (*Beurré de Rackenheim; Pomoise*).—Fruit, below medium size; round and Bergamot-shaped, even and regularly formed. Skin, entirely covered with dark cinnamon-coloured russet, except on the shaded side, where there is occasionally a bare patch exposing the pea-green colour of the skin, and which is thickly covered with large russety freckles. Eye, small and open, set in a deep and round basin. Stalk, short, stout, and inserted in a rather deep and narrow cavity. Flesh, yellow, tender, and melting, very juicy. Juice, rich, sugary, and vinous, with a high perfume.

A delicious pear; ripe in the end of October, and does not keep long.

Pomoise. See *Pomme Poire.*

Portugal d'Été. See *Cassolette.*

Pound Pear. See *Black Worcester.*

Pound Pear. See *Catillac.*

Pradel. See *Vicar of Winkfield.*

Précel. See *Passe Colmar.*

PREMICES D'ÉCULLY (*Belle d'Écully*).—Fruit, above medium size, three inches in diameter; round or Bergamot-shaped, somewhat bossed and uneven in its outline. Skin, yellow, with here and there patches of a greenish tinge, and thickly dotted all over with brown russet dots and small blotches of russet. Eye, small and open, with erect segments, set in a deep round basin. Stalk, very short stout, and woody, inserted without depression. Flesh, tender, melting, and very juicy, rather coarse-grained, sweet, with a thin, watery, juicy, and pleasant flavour.

A second-rate pear; ripe in the last week of September. It requires to be gathered while green, and to be kept in the fruit room till it begins to turn yellow. It is then of better flavour than when ripened on the tree.

Raised at Écully, near Lyons, by M. Luizet, in 1847.

PREMIER.—Fruit, above medium size, three inches and a quarter long, and two inches and a quarter wide; oblong, terminating abruptly and blunt at the stalk, undulating in its outline, and contracted with a

waist in the middle. Skin, covered with cinnamon-coloured russet. Eye, open, with short, stout, erect segments, set even with the surface. Stalk, an inch and a quarter long, set in an open cavity. Flesh, half-melting, very juicy, sweet, and brisk, with a flavour resembling a pine-apple.

A good pear; ripe in November.

Raised at the Royal Garden, Frogmore, and first exhibited in 1871.

Présent de Malines. See *Passe Colmar.*

Présent Royal de Naples. See *Beau Présent d'Artois.*

Preul. See *Passe Colmar.*

PRÉVOST.—Fruit, rather large; roundish oval. Skin, clear golden yellow, with a bright red blush on the exposed side, and marked with flakes of russet. Eye, open, not deeply sunk. Stalk, about an inch long. Flesh, fine-grained, half-melting, and half-buttery, pretty juicy, and highly aromatic.

A good late pear; ripe from January to April, but unless grown in a warm soil and situation it rarely attains the character of a melting fruit.

PRINCE ALBERT.—Fruit, medium sized; pyriform. Skin, smooth, of a deep lemon-yellow colour, and frequently with a blush of red next the sun. Eye, small and open, set in a shallow basin. Stalk, an inch long, not depressed. Flesh, yellowish white, melting, juicy, sugary, and richly flavoured.

A pear of only second-rate quality; in use from February till March. Mr. Blackmore says it is worthless. The tree is a hardy and vigorous grower, and forms a handsome pyramid.

Prince Camille de Rohan. See *Camille de Rohan.*

Prince de Ligne. See *Figue.*

PRINCE IMPÉRIAL.—Fruit, of medium size, three inches and a quarter long, and two and three-quarters wide; short obovate. Skin, green, dotted, streaked, and mottled with russet, especially round the eye. Eye, large and open, set in a wide and rather deep basin. Stalk, short and slender, curved, and inserted without depression. Flesh, white, juicy, and melting, sweet, acidulous, and perfumed.

Ripe during September and October; of variable and doubtful merit.

Prince's Pear. See *Chair à Dames.*

Princesse. See *Muscat Robert.*

Princesse de Parme. See *Marie Louise.*

PRINCESSE CHARLOTTE.—Fruit, medium sized; obovato-turbinate, rather undulating in its outline. Skin, yellow, thickly dotted and freckled with cinnamon russet in the shade, and with a warm orange

glow on the side next the sun. Eye, very large, open, and clove-like. Stalk, an inch long, straight and woody, inserted in a round narrow cavity. Flesh, crisp, like that of Passe Colmar, juicy, rich, and sugary, and with a fine aroma.

A first-rate pear, evidently of the Passe Colmar race, but quite distinct from that variety; ripe in the end of November, and in use till the end of December.

Princesse Conquête. See *Princess of Orange*.

PRINCESS OF ORANGE (*Princesse Conquête; Princesse d'Orange*).—Fruit, medium sized; roundish turbinate. Skin, lemon-yellow, but so entirely covered with reddish brown russet as to leave none of the ground colour visible, and with more of an orange tinge next the sun. Eye, small and open, set in a shallow depression. Stalk, an inch long, inserted in a small round cavity. Flesh, yellowish, crisp, and juicy, with a fine sugary and slightly sub-acid flavour.

A dessert pear of good quality; ripe in October. The tree is a strong grower, hardy, and a good bearer as a standard, and succeeds well on the quince.

PROFESSOR BARRAL.—Fruit, very large; Bergamot-shaped, uneven and bossed on its surface. Skin, deep yellow, thickly strewed with dots of rough russet, and with a tinge of red next the sun. Eye, small and open, placed even with the surface. Stalk, half an inch long, stout, and inserted in an open cavity. Flesh, melting, juicy, richly flavoured.

A handsome dessert pear, of good quality; in use during October and November.

PROFESSOR DU BREUIL.—Fruit, medium sized, three inches and a quarter long, and two and a half wide; obovate, uneven, and undulating in its outline. Skin, greenish yellow, thickly dotted with russet, and with a tinge of red next the sun. Eye, small and open, level with the surface. Stalk, half an inch long, stout, inserted without depression. Flesh, half-melting, very juicy, with a rich sprightly flavour and a musky perfume.

An excellent early pear; ripe in the beginning of September.

Raised at Rouen, and named in honour of M. Alph. du Breuil, Professor of Arboriculture in Paris.

Prunai. See *Cassolette*.

Pucelle Condesienne. See *Passe Colmar*.

Pucelle de Xaintogne. See *Chat Brûlé*.

Pucelle de Xaintogne. See *Muscat Robert*.

Pyrole. See *Jaminette*.

Queen's. See *Muscat Robert*.

QUEEN VICTORIA (*Willison's Queen Victoria*).—Fruit, about medium size, two inches and a half wide, and three inches long; obovate, even in its outline. Skin, greenish yellow when ripe, and with a crust of cinnamon-coloured russet on the side next the sun. Eye, with long spreading segments, set in a slight depression. Stalk, an inch long, inserted without depression. Flesh, tender, juicy, sweet, and with an almond flavour.

An early pear; ripe in the end of August and beginning of September.

It was raised by Mr. W. Willison, a florist of Whitby, Yorkshire.

DE QUENTIN.—Fruit, small; roundish oval, somewhat of the shape of a swan's egg. Skin, smooth and rather shining, greenish yellow in the shade, and with a brownish red tinge on the side next the sun; strewed all over with large green russet dots, and with a patch of brown russet round the eye and the stalk. Flesh, yellowish, fine-grained, tender, and melting, with a rich and rather honied flavour.

A first-rate pear; ripe in October.

De Quessoy. See *Besi de Caissoy*.

RAMEAU (*Surpasse Reine*).—Fruit, large; oblong-oval, and uneven in its outline. Skin, lemon-yellow, mottled and dotted with russet. Eye, open, slightly depressed. Stalk, about an inch long, not depressed. Flesh, yellowish, half-melting, juicy, sweet, and perfumed.

An inferior pear; in use from January till March.

Rateau. See *De Livre*.

Red Achan. See *Achan*.

RED DOYENNÉ (*Doyenné d'Automne; Doyenné Crotté; Doyenné Galleux; Doyenné Gris; Doyenné Jaune; Doyenné Rouge; Doyenné Roux; Grey Doyenné; Neige Grise; St. Michel Doré; St. Michel Gris*).—Fruit, medium sized; obovate, very much resembling in shape the Doyenné Blanc. Skin, yellowish green, but entirely covered with thin, smooth, cinnamon-coloured russet, so that none of the ground colour is visible, and sometimes it has a tinge of brownish red next the sun. Eye, small and closed, set in a shallow depression. Stalk, three-quarters of an inch long, curved, and inserted in a narrow rather deep cavity. Flesh, white, tender, melting, and buttery, of a refreshing, rich, and delicious flavour.

An excellent dessert pear; ripe in the end of October, and keeps much better than the Doyenné Blanc. The tree is not a very strong grower, but healthy and a good bearer, either on the pear or quince stock. It may be grown either against a wall or as a standard, but the fruit is preferable from a wall. It will be found advantageous to gather the fruit before it is ripe, as it will then keep much longer. Mr. Blackmore says it is small and inferior at Teddington

This variety is supposed to have first emanated from the garden of the Chartreux at Paris, about the middle of the last century.

RED ORANGE (*Orange Rouge*).—Fruit, medium sized; roundish, or roundish turbinate. Skin, smooth, bright green at first, changing to yellowish green, and entirely covered on one side with beautiful deep red, thickly covered with greenish dots on the shaded side, and brownish red next the sun. Eye, small and open, with acute segments, and set in a wide and rather deep basin. Stalk, three-quarters of an inch long, set in a small cavity, with frequently a fleshy prominence on one side of it. Flesh, white, crisp, and very juicy, with a pleasant sugary and musky flavour.

A dessert pear; ripe in the end of August, but must be gathered before it ripens on the tree, otherwise it becomes mealy. The tree is vigorous either on the pear or quince, but is subject to canker; an abundant bearer, and succeeds well as a standard.

RED PEAR.—Fruit, quite small; round, even, and regular in its outline, inclining to turbinate. Skin, almost entirely covered with rather bright red, except round the stalk and where it has been shaded, and there it is yellow; the whole surface is sprinkled with pale grey russet dots. Eye, open, having clove-like segments, and set level with the surface. Stalk, three-quarters of an inch long, stout, straight with the axis, and set in a narrow shallow cavity. Flesh, quite yellow, firm, dry, and gritty.

A Herefordshire perry pear.

Regentin. See *Passe Colmar*.

À la Reine. See *Muscat Robert*.

REINE DES POIRES.—Fruit, medium sized; obovate. Skin, smooth, pale yellow, and dotted with russet on the shaded side, and bright red next the sun. Eye, small and open, placed in a small, irregular basin. Stalk, an inch long, inserted in a small cavity. Flesh, yellowish, tender, juicy, and sweet.

Ripe in October.

RETOUR DE ROME.—Fruit, above medium size, three inches and a quarter long, and two inches and a half wide; pyriform, even and handsome in its shape. Skin, of a rough appearance, though not so to the touch; of a dull greenish grey colour, and much covered with large russet specks the size of a pin's head. Eye, very small and open, with small acute segments, set in a shallow basin. Stalk, slender, curved, pale brown, woody, three-quarters of an inch long, inserted without depression on the narrow apex of the fruit, to which it is attached by fleshy folds. Flesh, fine-grained, melting, very juicy, with a rich and sprightly vinous flavour and a delicate aroma.

An excellent pear; ripe in the end of October.

I received this from M. Papeleu, of Wetteren, in 1847, and it is quite distinct from Nouveau Poiteau, with which some pomologists have found it synonymous.

RIVERS.—Fruit, medium sized; turbinate, regular in its outline. Skin, greenish, almost entirely covered with bright brown russet. Eye, open, slightly depressed in a plaited basin. Stalk, very short slender, and inserted quite on the apex of the fruit. Flesh, very melting, juicy, with a rich vinous flavour and a delicate musky perfume.

An excellent early pear; ripe in September.

It was raised by M. André Leroy, of Angers, and was named as a compliment to Mr. Thomas Rivers, of Sawbridgeworth.

ROBERT HOGG.—Fruit, large, three inches and a half long, and nearly three inches wide; short obovate, widest towards the crown. Skin, rather deep green, much covered with fawn-coloured mottles of russet and small grey dots. Eye, open, pretty much depressed. Stalk, very short, somewhat obliquely inserted in a slight depression by the side of a fleshy swelling. Flesh, fine-grained, very melting and juicy, richly flavoured, aromatic, and with an agreeable acidity.

A dessert pear of the finest quality; in use in September and October. The tree is an excellent bearer.

This was raised by M. André Leroy, of Angers, and produced its first fruit in 1868, when M. Leroy did me the honour to associate my name with it, and which I regard as a graceful acknowledgment of a friendship which existed for nearly forty years.

Roberts's Keeping. See *Easter Bergamot.*

ROBINE (*Royale d'Été*).—Fruit, below medium size; roundish turbinate, like a small Bergamot. Skin, at first bright green, but becoming paler and of a yellowish tinge as it ripens, and dotted with brown dots. Eye, open, with long reflexed acuminate segments, and set in a small rather shallow cavity. Stalk, an inch and a quarter long, inserted in a very small sheath-like cavity. Flesh, white, crisp, rather dry, sugary, and of a musky flavour.

A dessert pear; ripe in August. The tree is vigorous and much resembles the Cassolette, and bears more freely on the quince than on the pear stock.

This I believe to be the Robine of Knoop, as well as of Duhamel; but Knoop gives Muscat d'Averat, Muscat d'Août, and Aurate as synonymes, which is an error. Hitt has also made the same mistake, although his description is that of the Robine. The Robine of Gibson, which he says is the same as that of Tournefort, is a very different pear from this, being larger and pyramidal, and from its ripening in October is in all probability the Robin of the *Jardinier Français.*

Rocheford. See *Tonneau.*

Roi de Bavière. See *Passe Colmar.*

Roi Jolimont. See *Doyenne d'Eté.*

Roi Louis. See *Large Blanquet.*

Roi de Wurtemberg. See *Glou Morçeau.*

ROKEBY.—Fruit small, and obovate. Skin, shining, bright lemon-yellow in the shade, and with a crimson cheek next the sun. Eye, very small and closed. Stalk, very short. Flesh, very juicy and coarsely flavoured.

A worthless pear; ripe in the beginning of September, and which rots at the core while the exterior is yet sound.

Romische Angelikabirne. See *Angélique de Rome.*

RONDELET.—Fruit, below medium size; roundish. Skin, greenish yellow, considerably covered with very fine and smooth pale brown russet, having an orange tinge next the sun, and speckled with large grey dots. Eye, generally wanting. Stalk, an inch long, inserted in a narrow cavity. Flesh, fine-grained, buttery and melting, very juicy, rich, sugary, and with a powerful perfume of musk.

A most delicious pear; ripe in the beginning and middle of November. The tree is quite hardy, an excellent bearer, and succeeds well as a standard or pyramid.

Ronville. See *Martin Sire.*

Rose. *Summer Rose.*

ROSTEITZER.—Fruit, small, or below medium size; pryiform. Skin, yellowish green, with reddish brown on the exposed side. Eye, open, set in a shallow plaited basin. Stalk, an inch and a half long, not depressed. Flesh, melting, very juicy, sugary, vinous, and aromatic.

A first-rate early pear; ripe in the end of August and beginning of September.

I received this from Messrs. Aug. Nap. Baumann, of Bolwyller, near Mulhausen, in 1845.

Rothe Bergamotte. See *Bergamotte Rouge.*

Rothpunctirte Liebesbirne. See *Ah! mon Dieu.*

ROUSE LENCH.—Fruit, large, three inches and three-quarters long, and two inches and a half wide; oblong oval or pyriform, uneven and undulating in its outline. Skin, pale green, changing to lemon-yellow, with a slight russety covering. Eye, large and open, like that of a Jargonelle. Stalk, an inch and a quarter long, inserted without depression. Flesh, yellow, buttery, juicy, sugary, and pretty well flavoured.

Ripe in January and February.

This was raised by Mr. T. A. Knight, and the name is derived from Rouse Lench, an estate near Evesham, the residence of Mr. Knight's son-in-law.

ROUSSELET ENFANT PRODIGUE.—Fruit, above medium size; obovate, somewhat bossed and undulating in its outline. Skin, clear deep green, considerably covered with smooth brown russet. Eye,

large and open, with leaf-like segments, set in a round, deep, and uneven basin. Stalk, half an inch long, stout and woody, obliquely inserted in a wide shallow depression. Flesh, greenish white, half-melting, coarse-grained, with an abundant cold, brisk, sweet juice and a slight aroma, similar to that of Seckle.

An excellent pear, with a fine acidulous flavour ; ripe in October. The tree is hardy, a good bearer, and forms a handsome pyramid.

Rousselet Hâtif. See *Early Rousselet.*

Rousselet d'Hiver. See *Winter Rousselet.*

Rousselet Jamin. See *Heliote Dundas.*

ROUSSELET DE JONGHE.—Fruit, small, curved ; obovate, uneven and irregular in its outline. Skin, smooth, and of an uniform lemon-colour. Eye, very large and open, set even with the surface. Stalk, upwards of an inch long, curved, fleshy at the base, and united to the fruit by fleshy folds, without any cavity. Flesh, yellow, fine-grained, firm, melting and juicy, with a very rich sugary flavour.

A delicious pear, the rich flavour of which compensates for its small size ; ripe in November and December.

ROUSSELET DE MEESTRE.—Fruit, large ; obtuse pyriform or pyramidal. Skin, smooth and shining, of a golden yellow colour, thickly dotted all over with large brown russet freckles. Eye, open, set in a wide, flat basin. Stalk, an inch and a half long, not depressed. Flesh, half-buttery, firm, pretty juicy, and well flavoured, but with nothing to recommend it.

Ripe in October and November.

Rousselet Musqué. See *Rousselet de Rheims.*

Rousselet Petit. See *Rousselet de Rheims.*

ROUSSELET DE RHEIMS (*Rousselet Musqué ; Rousselet Petit*).—Fruit, small ; pyriform, and rounded at the apex. Skin, green, changing to yellow at maturity, and thickly covered with grey russet specks, tinged with brown next the sun. Eye, small and open, slightly depressed. Stalk, an inch long, thick, and not depressed. Flesh, half-melting, rich, sugary, and highly perfumed.

One of the oldest and best early pears. Ripe in September, but does not keep long.

ROUSSELET DE RHEIMS PANACHÉ.—This is in every respect similar to the preceding, of which it is a bud sport, except that the leaves and fruit are striped with yellow and green.

ROUSSELET DE STUTTGARDT (*Chevriers de Stuttgardt ; De Stuttgardt ; Stuttgardter Gaishirtenbirn*).—Fruit, medium sized ; pyriform or pyramidal. Skin, yellowish green, with brownish red on the

side next the sun, and strewed with dots. Eye, open, set in a shallow basin. Stalk, upwards of an inch long, inserted without depression. Flesh, half-melting, very juicy and sugary, with a rich and perfumed flavour.

A good early pear; ripe in August. The tree is an excellent bearer, and forms a handsome pyramid.

ROUSSELINE (*Muscat à long Queue de la Fin d'Automne; Muscat à long Queue d'Automne; Long-stalked late Autumnal Muscat*).—Fruit, below medium size; pyriform, inclining to obovate, very swollen in the middle, narrowing obtusely towards the eye and more gradually towards the stalk. Skin, smooth, pale lively green at first, and changing to greenish yellow, and covered with fine shining deep red next the sun, and strewed with grey dots. Eye, small, partially closed, and set in a shallow and plaited basin. Stalk, an inch and a half to two inches long, inserted in a small round cavity. Flesh, yellowish white, very juicy and melting, with a fine sugary and musky flavour.

A dessert pear; ripe in November. Tree, healthy and vigorous, succeeds well as a standard either on the pear or quince, and is a good bearer.

According to De la Quintinye its original name was Muscat à long Queue de la Fin d'Automne. From its similarity to the Rousselet, it was changed to Rousseline.

Rousette d'Anjou. See *Besi de Quessoy*.

Royal d'Angleterre. See *Uvedale's St. Germain*.

Royal Tairlon. See *Easter Bergamot*.

Royale. See *Summer Franc Réal*.

Royale d'Été. See *Robine*.

ROYALE D'HIVER (*Spina di Carpi*).—Fruit, large; obtuse turbinate. Skin, smooth, of a fine bright green, changing to lemon-yellow on the shaded side, and covered with fine bright red, with a few faint streaks on the side next the sun, and strewed with reddish brown dots. Eye, small and open, with long acuminate segments, and set in a considerable depression. Stalk, an inch and a half long, slender and curved, somewhat obliquely inserted in a small sheath-like cavity. Flesh, white, crisp, and juicy, with a sweet musky flavour.

A dessert pear; ripe from December to July. Tree, not a vigorous grower, and, though it will succeed as a standard, produces fruit more rich and melting when grown against a wall. It does not succeed well on the quince.

Sabine d'Hiver. See *Jaminette*.

Saffran d'Automne. See *Spanish Bon Chrêtien*.

Saffran d'Été. See *Summer Bon Chrêtien*.

Sageret. See *Bergamotte Sageret*.

Sara. See *Bergamotte de Hollande.*

ST. ANDRÉ.—Fruit, medium sized; oblong-obovate. Skin, greenish yellow, strewed all over with russet and green dots. Eye, clove-like. Stalk, an inch long, obliquely inserted. Flesh, yellowish white, very tender, buttery, and melting, sweet, but with a thin watery juice.

A second-rate pear; ripe in October.

ST. DENIS.—Fruit, small; turbinate and uneven in its outline. Skin, pale yellow, with a crimson cheek, and thickly dotted with crimson dots. Eye, open, set in a shallow basin. Stalk, an inch and a half long, not depressed. Flesh, half melting, very juicy and sweet, with a fine aroma.

A nice early pear; ripe in August and September.

ST. GERMAIN (*Arteloire; Inconnue la Fare; Lafare; St. Germain Gris; St. Germain d'Hiver; St. Germain Jaune; St. Germain Vert*).—Fruit, large, three inches and a half long, and two and a half wide; oblong-obovate, rather irregular in its outline, caused by prominent unequal ribs extending from the eye a considerable length of the fruit. Skin, at first deep lively green, changing as it ripens to pale greenish yellow, and thickly covered with small brownish grey dots, and sometimes markings of russet. Eye, small and open, with erect, broad, and rigid segments, set in a narrow, irregular, and rather shallow depression. Stalk, an inch long, curved, and inserted obliquely without depression, with a high shoulder at one side of it. Flesh, white and gritty, but very juicy, half-buttery, and melting, and with a sprightly, refreshing, sugary, and perfumed flavour.

An old and highly-esteemed dessert pear; in use from November to January. The tree is healthy, and, though not large, is a good grower, and hardy. It requires to be grown against a wall in this country, and thrives best in a light, warm, sandy loam, when the fruit is produced in the highest perfection; but if grown in a cold moist situation, it is gritty and worthless.

This is an old and favourite French pear, and has been for so many years cultivated in this country as to be as familiarly known as any native variety. It was discovered as a wilding growing on the banks of the river La Fare, near St. Germain, but at what period I have not been able to ascertain. It seems to have first become known about the same time as the Chaumontel, as it is mentioned by Merlet in 1690, and not in the *Jardinier Français* of 1653. At the time Merlet described it he says, "Although it has been grafted with all possible care, its wood still inclines to be thorny," a character which it would possess in its early youth, but which it has now lost.

St. Germain d'Été. See *Summer St. Germain.*

St. Germain Gris. See *St. Germain.*

St. Germain d'Hiver. See *St. Germain.*

St. Germain Jaune. See *St. Germain.*

St. Germain de Martin. See *Summer St. Germain.*

ST. GERMAIN PANACHÉ.—This is a bud sport from the St. Germain, and differs from it in no other respect than in having the fruit beautifully striped with bands of green and yellow. I received it in 1845 from Messrs. Baumann, of Bolwyller.

St. Germain Vert. See *St. Germain.*

ST. GHISLAIN.—Fruit, medium sized; obtuse pyriform or turbinate. Skin, smooth, clear yellow, with a slight greenish tinge, dotted with green and grey dots, and with a blush of red next the sun. Eye, open, with long flat segments, in a very shallow depression. Stalk, from an inch to an inch and a half long, curved, and at its junction with the fruit encircled with several fleshy rings. Flesh, white, very juicy and melting, with a rich, sweet, and vinous flavour.

An excellent dessert pear of first quality; ripe in September. The tree is very vigorous and hardy, and bears well as a standard.

This excellent early pear was raised at St. Ghislain, near Jemappes, in Belgium, and was first distributed by Dr. Van Mons.

St. Jean. See *Amiré Joannet.*

St. Jean Musqué. See *Muscat Robert.*

St. Jean Musqué Gros. See *Muscat Robert.*

St. John's Pear. See *Amiré Joannet.*

St. Lambert. See *Jargonelle.*

St. Laurent. See *Bassin.*

ST. LÉZIN.—Fruit, very large; pyriform. Skin, of a dull greenish yellow colour, covered with flakes of russet. Eye, open, set in a deep furrowed basin. Stalk, two inches long, not depressed. Flesh, firm, crisp, juicy, and sweet.

A stewing pear; in use during September and October.

St. Marc. See *Belle de Thouars.*

St. Marc. See *Urbaniste.*

St. Martial. See *Angélique de Bordeaux.*

St. Martin. See *Winter Bon Chrêtien.*

St. Michel. See *White Doyenné.*

ST. MICHEL ARCHANGE.—Fruit, above medium size; obovate. Skin, smooth and shining, of a golden yellow colour, speckled with crimson on the shaded side, and with a bright crimson cheek on the side next the sun. Eye, small and half open, with erect segments, set in a narrow depression. Stalk, half an inch to an inch long, not

depressed. Flesh, yellowish white, tender, melting, and juicy, with a sugary juice and a very agreeable perfume.

A very excellent and beautiful pear, covered with crimson dots like Forelle; ripe in the end of September.

This a very old pear, having originated some time in the last century in the neighbourhood of Nantes; but it is only of late years that it has been introduced to this country.

St. Michel Doré. See *Red Doyenné.*

St. Michel Gris. See *Red Doyenné.*

St. Michel d'Hiver. See *Doyenné d'Alençon.*

St. Nicholas. See *Duchesse d'Orléans.*

St. Samson. See *Jargonelle.*

ST. SWITHIN.—Fruit, below medium size; obovate or pyriform. Skin, smooth, grass-green, thickly dotted and mottled with russet, and sometimes with a faint brown blush on the side next the sun. Eye, small and closed, with incurved toothlike segments, set even with the surface. Stalk, from half an inch to an inch long, inserted obliquely without depression. Fruit, yellowish white, with a greenish tinge, tender, juicy, and sweet, with a brisk flavour.

An early pear, raised by Mr. Rivers from Calebasse Tougard; ripe in the end of July and beginning of August. Mr. Blackmore has not found it of good quality at Teddington.

SALVIATI.—Fruit, medium sized; roundish. Skin, smooth, deep, waxen yellow, mottled with russety spots, and a tinge of red next the sun. Eye, small and open, set in a slight depression. Stalk, an inch and a half long, slender, and inserted in a small cavity. Flesh, tender, sweet, and highly perfumed.

A dessert pear, which is also used in France to make ratafia; ripe in August and September. The tree is healthy, a vigorous but slender grower; bears well as a standard, but does not succeed on the quince.

SANGUINOLE (*Sanguinole de Royder, Musquée, ou Africaine; Sang Rouge; Grenade; Sanguinole Rouge; Sanguinole d'Été*).—Fruit, medium sized; turbinate. Skin, smooth, green at first, but changing to yellowish green, and dotted with grey dots on the shaded side, and pale brownish red next the sun. Eye, very large, set in a rather deep basin. Stalk, an inch long, inserted in a small cavity. Flesh, red, crisp, juicy, with a sweet and rather insipid flavour.

A dessert pear, remarkable only for the colour of its flesh; ripe in August and September. The tree bears well as a standard, is healthy and vigorous, and succeeds either on the pear or quince.

It is a very old pear, and has been known for some centuries. The earliest notice of it in this country is by Rea, unless the "Blood Red Pear" of Parkinson be the same.

SANS PEAU (*Skinless; Fleur de Guignes*).—Fruit, below medium size; pyriform. Skin, very thin, smooth, pale greenish yellow, with slight marks of red next the sun. Eye, open, with long acuminate segments, and set in a shallow basin. Stalk, an inch long, slender and curved, inserted in a small cavity. Flesh, white, very juicy, and melting, with a sweet and aromatic flavour.

A nice little summer dessert pear; ripe in August and September. The tree is a good grower and an excellent bearer, succeeds well as a standard, and may be grown either on the pear or quince stock.

Sans Peau d'Été. See *Sans Peau.*

SARRAZIN.—Fruit, medium sized; oblong-obovate, widest about the middle, and narrowing to both extremities. Skin, at first lively green, changing to pale yellow on the shaded side, and reddish brown next the sun. Eye, not depressed. Stalk, half an inch long, stout, and inserted without depression. Flesh, white, crisp, rich, sugary, and slightly perfumed.

A dessert pear when well ripened, but generally used for culinary purposes; ripe in April.

Satin. See *Lansac.*

Scotch Bergamot. See *Hampden's Bergamot.*

Scot's Cornuck. See *Charnock.*

Schnabelbirne. See *Bequesne.*

Schweitzerbergamotte. See *Bergamotte Suisse.*

SECKLE (*New York Red-cheek; Shakespear; Sicker; Lammas* of the Americans).—Fruit, small; obovate, regularly and handsomely shaped. Skin, at first dull brownish green, changing as it ripens to yellowish brown, with bright red on the side exposed to the sun. Eye, small and open, with very short segments, and not at all depressed. Stalk, half an inch long, inserted in a small narrow depression. Flesh, buttery, melting, and very juicy, with a rich and unusually powerful aromatic flavour.

One of the most valuable dessert pears; it is ripe in October. The tree is very hardy and vigorous, an abundant bearer, and succeeds well as a standard.

The Seckle Pear is of American origin, and is first noticed by Coxe, an American pomologist, in his "View of the Cultivation of Fruit Trees." It was sent to this country in 1819 by Dr. Hosack of Philadelphia, along with several other fruits, to the garden of the Horticultural Society. The original tree is still in existence, and is growing in a meadow in Passyunk township, about a quarter of a mile from the Delaware, opposite League Island, and about three miles and a half from Philadelphia. It is nearly a hundred years old, and about thirty feet high. The diameter of the trunk, at a foot from the ground, is six feet; and five feet from the ground it is four feet nine inches. The trunk is

hollow and very much decayed; the bark, half-way round, to the height of six feet, is entirely gone; and so far has the progress of decay advanced, that it is feared in a few more years the tree will have ceased to exist. There are, however, young suckers growing from the root, by which the original stock will be preserved; but it is to be regretted that some means were not taken to preserve the original tree, as by a very simple process of plastering up the decayed portion the progress of decay might be arrested. The property on which the tree stands belonged in 1817, according to Coxe, to Mr. Seckle (not Seckel) of Philadelphia, and hence the origin of the name. Downing says, "The precise origin of the Seckel Pear is unknown. The following *morçeau* of its history may be relied on as authentic, it having been related by the late venerable Bishop White, whose tenacity of memory is well known. About 1765, when the Bishop was a lad, there was a well-known sportsman and cattle-dealer in Philadelphia, who was familiarly known as 'Dutch Jacob.' Every season, early in the autumn, on returning from his shooting excursion, Dutch Jacob regaled his neighbours with pears of an unusually delicious flavour, the secret of whose place of growth, however, he would never satisfy their curiosity by divulging. At length, the Holland Land Company, owning a considerable tract south of the city, disposed of it in parcels, and Dutch Jacob then secured the ground on which his favourite pear-tree stood—a fine strip of land near the Delaware. Not long afterwards it became the farm of Mr. Seckle, who introduced this remarkable fruit to public notice, and it received his name."

I have adopted the orthography of the name as given by Coxe, in preference to that of the Horticultural Society's Catalogue, which Downing follows, because Coxe resided at Philadelphia, and must have known Mr. *Seckle;* and as the only reason assigned by Mr. Thompson for altering it is, that *it is supposed* that Mr. Seckle was of German descent, and there is no name known among the Germans spelt Seck*le*. In my opinion, this is not a sufficient plea for the alteration.

Seigneur. See *Fondante d'Automne.*

Seigneur. See *White Doyenné.*

Seigneur d'Esperen. See *Fondante d'Automne.*

Seigneur d'Hiver. See *Easter Beurré.*

Sept en Gueule. See *Petit Muscat.*

SERRURIER (*Serrurier d'Automne; Neuve Maison*).—Fruit, large, three inches and a quarter long, and two inches and a half wide; pyramidal, even and regularly formed. Skin, smooth, of an uniform yellow colour, thickly strewed with large russet dots, and a few patches of thin russet. Eye, open, set in a narrow and round basin. Stalk, an inch or more in length, very stout, inserted in a narrow depression. Flesh, coarse-grained, melting, with a thin, somewhat vinous juice, but without much flavour.

A second-rate pear; ripe in October and November.

Raised by Van Mons about 1825, and named in compliment to his friend J. F. Serrurier, a member of the Institute of Holland, a great pomologist and author of the "Fruitkundig Woordenboek," published in 1806.

Serrurier d'Automne. See *Serrurier.*

SEUTIN.—Fruit, medium sized; oval. Skin, yellowish, covered

with flakes and dots of russet. Eye, prominent and open. Stalk, an inch and a half long. Flesh, half-melting, coarse-grained, pretty juicy and sweet.

Ripe in December and January.

Shakespear. See *Seckle.*

SHOBDEN COURT.—Fruit, below medium size; oblate, even in its outline. Skin, deep, rich yellow, with a blush of red next the sun, and covered with rough russety dots. Eye, very small, almost wanting, set in a small, round, rather deep basin. Stalk, very long and slender, inserted in a small cavity. Flesh, white, coarse-grained, juicy, briskly acid and sweet, but not highly flavoured.

A second-rate pear; ripe in January and February. Mr. Blackmore says it is not worth growing.

Raised by Mr. T. A. Knight, President of the Horticultural Society of London, and named by him after Shobden Court, Herefordshire, the seat of Lord Bateman.

Short's St. Germain. See *Summer St. Germain.*

Sicker. See *Seckle.*

Sieulle. See *Doyenné Sieulle.*

SIMON BOUVIER.—Fruit, below medium size; obtuse pyriform. Skin, smooth, bright green, becoming yellowish as it ripens, and dotted and mottled with brown russet. Eye, small, placed in a slight depression. Stalk, three-quarters of an inch long, slightly curved, and inserted without depression. Flesh, white, tender, and melting, rich, sugary, and finely perfumed.

An excellent pear; ripe in September.

SINCLAIR (*Sinclair d'Été*).—Fruit, large, three inches and a quarter wide, and three inches and a half long; long turbinate, very wide at the crown, and tapering abruptly to the stalk by deep concave curves to a narrow point, even and symmetrical in shape. Skin, smooth, fine clear lemon-yellow, with a faint blush of red next the sun. Eye, open, with small erect segments, set in a wide saucer-like basin. Stalk, an inch long, fleshy in the lower part, where it gradually widens out into the surface of the fruit. Flesh, fine-grained, buttery, melting, with a rich vinous flavour and a fine musky perfume.

An excellent pear; ripe during October.

This was raised by Van Mons, and named in honour of Sir John Sinclair, the eminent Scotch agriculturist.

Six. See *Beurré Six.*

Skinless. See *Sans Peau.*

SMALL BLANQUET (*Poire à la Perle; Petit Blanquet*).—Fruit, small; obtuse pyriform. Skin, smooth, shining, and appearing trans-

parent; pale yellow, almost white, or of a pearl colour, from which the name of à la Perle is derived. Eye, large for the size of the fruit, open and not depressed. Stalk, about half an inch long, inserted by the side of a fleshy lip. Flesh, white, crisp and juicy, with a sweet musky flavour.

A dessert pear; ripe in August. The tree is not vigorous, but hardy and a good bearer; succeeds well as a standard either on the pear or quince.

Knoop gives Petit Blanquet as a synonyme of his Vroege Suckery, but it is not the Petit Blanquet of Duhamel.

Small Winter Beurré. See *Besi de Quessoy*.

Snow. See *White Doyenné*.

Soldat Esperen. See *Soldat Laboureur*.

Soldat Laboureur. See *Beurré d'Aremberg*.

SOLDAT LABOUREUR (*Soldat Esperen*).—Fruit, large, three inches and three-quarters long, and three inches wide; oblong-obovate, narrowing from the bulge both towards the eye and the stalk. Skin, pale lemon-yellow, marked here and there with tracings of russet, and completely covered with minute russet dots. Eye, large, slightly closed, with long acuminate segments, and placed in a shallow depression. Stalk, an inch long, inserted by the side of a fleshy swelling in a narrow cavity. Flesh, yellowish white, buttery, melting, and very juicy, rich and sugary, having somewhat of the flavour of the Autumn Bergamot.

A very excellent pear; ripe in November. Mr. Blackmore says that at Teddington it is not large, and not very good.

SOPHIE DE L'UKRANIE.—Fruit, rather large; obovate, even and regular, in shape somewhat resembling White Doyenné. Skin, pale yellow, covered with minute dots on the shaded side, and with a tinge of warm orange next the sun. Eye, open, set in a deep basin. Stalk, an inch long, woody, obliquely inserted. Flesh, neither melting nor juicy, only sweet.

An inferior pear, which blets in November.

Soppige Groentje. See *Bergamotte d'Automne*.

SOUVENIR DU CONGRÈS.—Fruit, large, three inches and a half long, and two inches and three-quarters wide, and often much larger; oblong-obovate, uneven and undulating in its outline. Skin, considerably covered with smooth cinnamon-coloured russet, with here and there patches of the yellow ground colour exposed; on the side next the sun there are streaks of bright crimson and a warm glow of russet. Eye, large and open, deeply set. Stalk, an inch or more long, very stout, inserted either in a pretty deep cavity or on the end

of the fruit in a slight one. Flesh, yellowish white, tender, very juicy and melting, with a rich vinous flavour and musky aroma.

A very handsome and excellent pear; ripe in the end of August and beginning of September. It has a great resemblance to Williams's Bon Chrêtien, but is quite a distinct fruit.

Souvenir d'Esperen. See *Fondante de Noël.*

Souverain. See *Passe Colmar.*

Souverain d'Hiver. See *Passe Colmar.*

Spanish Bon Chrêtien. See *Spanish Warden.*

SPANISH WARDEN (*Bon Chrêtien d'Automne; Bon Chrêtien d'Espagne; Gratioli d'Automne; Gratioli de la Toussaint; Saffran d'Automne; Spanish Bon Chrêtien; Vandyck*).—Fruit, large, pyriform, greenish yellow, changing to yellow at maturity, covered with cinnamon-coloured russet, and with a deep lively red cheek next the sun, strewed all over with small brown dots. Eye, small and open, with short segments. Stalk, an inch and a half long, curved, and obliquely inserted in a small cavity. Flesh, white, with a tinge of green, crisp, breaking, with a pleasant brisk flavour, and with a fine musky aroma.

A culinary pear of excellent quality; in use from November to March. The tree is a vigorous grower, an abundant bearer, and succeeds well as a standard on the pear stock.

Spina di Carpi. See *Royale d'Hiver.*

De Spoelbergh. See *Vicomte de Spoelbergh.*

Spring Beurré. See *Verulam.*

Staunton. See *Gansel's Bergamot.*

Stuttgardter Gaishirtenbirn. See *Rousselet de Stuttgardt.*

De Stuttgardt. See *Rousselet de Stuttgardt.*

STYRIAN (*Keele Hall Beurré*).—Fruit, large; long obovate or pyriform, even and regular in its shape. Skin, even and shining, of a clear citron-yellow, and covered with a bright vermilion cheek, which is as if varnished on the side next the sun. Eye, large, open, and clove-like, set even with the surface. Stalk, upwards of an inch long, very stout, fleshy at the base, where it is attached to the fruit, frequently surrounded with fleshy folds. Flesh, yellowish, very fine-grained, tender, buttery, melting, and unusually juicy, sweet, brisk, and with a fine Vanilla flavour.

A most delicious pear; ripe in the last week of September and beginning of October.

SUCRÉE D'HOYERSWERDA.—Fruit, rather below médium size;

obtuse pyriform. Skin, thin and smooth, of a beautiful pale yellowish green, thickly dotted with rough brown and greenish russety dots, and markings of russet round the eye and near the stalk. Eye, very small, frequently without any segments, and set in a slight depression. Stalk, half an inch long, slender, inserted in a small cavity, which is sometimes as if pressed on one side by a fleshy swelling. Flesh, whitish, fine-grained, tender, very juicy and melting, with a rich, sweet, and musky flavour.

An excellent summer dessert pear; ripe in the end of August and beginning of September. The tree is hardy, a good and most abundant bearer as a standard, and succeeds well either on the pear or quince.

It was raised at Hoyerswerda, in Saxony, and is supposed to have been produced from seed of Sucrée Vert.

Sucrée Dorée. See *Napoléon*.

SUCRÉE VERT (*Green Sugar*).—Fruit, medium sized; roundish turbinate. Skin, pale lively green, which becomes yellowish when ripe, but still retains its green colour, dotted all over with numerous green and greyish dots, with a few slight traces of russet. Eye, small and open, with reflexed segments, and set in a wide and shallow basin. Stalk, an inch long, stout, and inserted in a small cavity, and sometimes pressed on one side by a swollen protuberance. Flesh, yellowish white, very juicy, buttery, and melting, rather gritty at the core, and with a fine, sweet, and perfumed flavour.

An excellent dessert pear; ripe in October. The tree is very hardy and very vigorous, bears abundantly as a standard, and succeeds well either on the pear or quince stock.

SUFFOLK THORN.—Fruit, medium sized; roundish turbinate. Skin, pale lemon-yellow, covered with numerous small dots and irregular patches of pale ashy grey russet, which are most numerous on the side next the sun. Eye, very small and open, set in a deep basin. Stalk, short and stout, not deeply inserted. Flesh, yellowish white, exceedingly melting, buttery, and juicy, with a rich sugary juice, exactly similar in flavour to Gansel's Bergamot.

A most delicious pear; ripe in October. The tree is quite hardy, and an excellent bearer, forming a handsome pyramid on the pear stock. At Teddington Mr. Blackmore says it is "a very good pear, but rather small." On the Weald of Sussex Mr. Luckhurst says "the fruit is sweet, juicy, and has some aroma, but is quite second-rate in flavour."

This was raised from Gansel's Bergamot by Andrew Arcedeckene, Esq., of Clavering Hall, Suffolk.

Sugar Pear. See *Amiré Joannet*.

SUMMER ARCHDUKE (*Amiré Roux; Archduc d'Été; Brown Admiral; Grosse Ognonnet; Ognonnet Musqué*).—Fruit, medium sized;

turbinate. Skin, smooth and shining, pale lively green, changing to yellowish green as it ripens, and covered with dark red next the sun, covered with numerous russety dots and a few patches of russet. Eye, open, with short dry segments, set in a shallow depression. Stalk, about an inch long, stout, and inserted in a small cavity. Flesh, whitish, juicy, and melting, with a fine aromatic and rose-water flavour.

Ripe in the beginning of August. The tree is vigorous and hardy, a good bearer, and succeeds well as a standard.

The Summer Rose is also called *Ognonnet*.

Summer Bell. See *Windsor*.

SUMMER BERGAMOT.—Fruit, small; roundish. Skin, yellowish green, with brown red next the sun. Eye, set in a wide and shallow depression. Stalk, an inch long, inserted in a narrow cavity. Flesh, juicy, sweet, and well-flavoured, and soon becomes mealy.

A dessert pear of very ordinary merit; ripe in August.

This is not the Summer Bergamot of Miller and Forsyth, but is what is grown in the nurseries about London under that name.

SUMMER BEURRÉ D'AREMBERG.—Fruit, small, two inches wide and the same high; turbinate, even and smooth in its outline. Skin, entirely covered with a thin crust of cinnamon-coloured russet. Eye, wanting segments, very deeply set in a narrow hole. Stalk, long, stout, and fleshy, curved and inserted without depression. Flesh, yellowish, very buttery, tender, melting, and very juicy, sweet, richly flavoured, and with a musky aroma.

An excellent pear, which ripens in the middle of September.

It was raised by Mr. Rivers, of Sawbridgeworth, and was sent to me in 1863, the first year in which it produced fruit.

SUMMER BON CHRÊTIEN (*Florence d'Été; Gratioli; Gratioli di Roma; Saffran d'Été*).—Fruit, large; pyriform, very irregular and bossed in its outline. Skin, yellow, with a tinge of pale red next the sun, and strewed with green specks. Eye, small, set in an uneven, shallow basin. Stalk, two inches and a half long, curved, and obliquely inserted in a knobbed cavity. Flesh, yellow, crisp, juicy, sweet, and pleasantly flavoured.

An inferior fruit; ripe in September. The tree is tender, subject to canker, and requires a wall to bring the fruit to maturity. If grown as a bush tree, the fruit is good for culinary purposes.

SUMMER CRASANNE (*Crasanne d'Été*).—Fruit, small; roundish, and flattened. Skin, pale yellow, entirely covered with cinnamon-coloured russet. Eye, wide open, set in a shallow basin. Stalk, an inch and a half long. Flesh, half-melting, very juicy, sweet, and aromatic.

A good early pear; ripe in the end of August and beginning of September.

SUMMER DOYENNÉ (*Doyenné d'Été; Doyenné de Juillet; Jolimont; Roi Jolimont*).—Fruit, small, two inches wide, and one and three-quarters high; roundish, or roundish turbinate. Skin, smooth, and wherever shaded of a clear greenish yellow, changing as it ripens to a fine lemon-yellow, and on the side next the sun covered with a red blush, and strewed with grey dots. Eye, small, half open, set in a shallow plaited basin. Stalk, three-quarters of an inch long, not depressed. Flesh, yellowish white, half-melting, and very juicy, sweet, and pleasantly flavoured.

An excellent early pear; ripe in the end of July, but requires to be gathered before it becomes yellow, otherwise it soon becomes mealy, and is quite insipid. The tree is hardy, and a good bearer.

The origin of this pear has caused a good deal of discussion among pomologists; but I do not see how there need be any doubt or difficulty about it. In Van Mons' catalogue, at p. 28, we find "Doyenné d'Été; par nous." In the preface this expression "par nous" is stated to signify "que ce fruit est un résultat de nos essais." This being the case, we cannot suppose that Van Mons would have claimed a fruit he did not raise. Diel acknowledges having received it from Van Mons in his *Kernobstsorten*, vol. xix., and in his *Systematisches Verzeichniss*, 2 Fort., p. 90, he describes it under the name of *Brüsseler* Sommerdechantsbirne with the synonyme Doyenné d'Été, V.M., and this distinction of placing Van Mons' initials in conjunction with it was, no doubt, to distinguish it from that other Doyenné d'Été which he had described in vol. iii., p. 39, of the *Kernobstsorten*, and which is a totally different fruit, of medium size, with no red on the sunny side, and which ripens in the end of August. This must have been raised by Van Mons at an early period, for Diel mentions it among his best pears in 1812.

SUMMER FRANC RÉAL (*Bergamotte de la Beuvrier; Beurré d'Été; Bergamotte d'Été; Coule Soif; Fin Or d'Été; Franc Réal d'Été; Great Mouthwater; Gros Micet d'Été; Grosse Mouille Bouche; Hâtiveau Blanc; Milan Blanc; Milan de la Beuvrière; Royale*).—Fruit, above medium size, two inches and a half wide, and about the same in height; turbinate. Skin, smooth, pale yellowish green, strewed with numerous brown and green dots, and tinged with brownish red next the sun. Eye, small and open, set in a small undulating basin. Stalk, short and thick, inserted in a small cavity. Flesh, yellowish white, fine-grained, buttery and melting, rich and sugary.

An excellent early pear; ripe in September. The tree succeeds well as a standard, is a good bearer, and grows best on the pear stock.

This was at one time much grown in this country, but is now rarely met with. Miller was in error in making the Summer Bergamot of English gardens synonymous with this, and Forsyth and Lindley have equally erred in following him. It is sometimes called *Hampden's Bergamot*.

SUMMER PORTUGAL.—Fruit, quite small; pyriform. Skin, bright grass-green, with a brownish blush on the side next the sun, and dotted all over with dark green dots; when quite ripe it is clear yellow, with a red cheek. Eye, large and prominent, wide open, and set even with the surface. Stalk, pretty stout, upwards of an inch

long, inserted without depression. Flesh, yellowish, tender, crisp, very juicy, sweet, and pleasantly flavoured.

An early pear; ripe in August. In appearance it is like a miniature Jargonelle.

SUMMER ROSE (*Épine Rose; Ognonnet; Rose; Thorny Rose*).—Fruit, medium sized; oblate, and handsomely shaped. Skin, yellowish green, becoming more yellow as it attains maturity, with markings of russet on the shaded side, and bright reddish purple, covered with greyish brown specks, next the sun. Eye, open, set in a wide and shallow basin. Stalk, an inch and a half long, slender, and inserted in a small round cavity. Flesh, whitish, half-melting, gritty at the core, tender, juicy, sugary, with a pleasant, refreshing, and musky flavour.

A fine summer pear; ripe in August. The tree is healthy and vigorous, and an excellent bearer. Succeeds well as a standard either on the pear or quince.

SUMMER ST. GERMAIN (*St. Germain d'Été; St. Germain de Martin; Short's St. Germain*).—Fruit, medium sized; obovate. Skin, greenish pale yellow, mottled and speckled with brown russet. Eye, open, with dry membranous, cup-like segments, set in a narrow and slight depression. Stalk, an inch and a quarter long, slightly curved, and obliquely inserted in a small cavity; fleshy at the base, and with a fleshy lip on one side of it. Flesh, juicy, slightly gritty and astringent, with a brisk, sweet, and rather pleasant flavour.

A second-rate pear; ripe in the end of August.

SUMMER THORN (*Bugiarda; Épine d'Été; Couleur de Rose; Épine d'Été Vert; Fondante Musqué*).—Fruit, medium sized; pyriform or long pyriform, and rounded at the apex. Skin, smooth, and covered with greenish russet dots, green in the shade, but yellowish next the sun and towards the stalk. Eye, small, open, with long broad segments, set in a shallow and plaited basin. Stalk, an inch long, curved, and obliquely inserted without any depression. Flesh, white, melting, juicy, and of a rich, musky flavour.

It is an excellent autumn pear; ripe in September, but does not keep long, as it soon becomes mealy. The tree is vigorous, a good bearer, succeeds well as a standard either on the pear or quince, but prefers the latter.

Suprême. See *Windsor*.

SURPASSE CRASANNE.—Fruit, medium sized, two inches and a half wide, and the same high; roundish turbinate. Skin, completely covered with dark cinnamon-coloured russet, even on the shaded side. Eye, open, set in a deep and ribbed basin. Stalk, nearly an inch long, stout, and inserted between two lips. Flesh, somewhat gritty, juicy, melting, richly flavoured, and with a fine aroma.

An excellent pear; ripe in November.

SURPASSE MEURIS.—Fruit, above medium size; obovate. Skin, smooth, lively green, changing as it ripens to yellowish green, and marked with a delicate tinge and a few faint stripes of red next the sun, and strewed with numerous brown dots. Eye, open, with short, rigid segments, set in a shallow, irregular basin. Stalk, an inch and a half long, inserted without depression, and frequently obliquely set. Flesh, white, very juicy, and with a rich, sugary, vinous, and sprightly flavour, similar to the Crasannes.

An excellent dessert pear; ripe in October. The tree is hardy, vigorous, a good bearer, and succeeds well as a standard. One of Van Mons' seedlings.

Surpasse Reine. See *Rameau*.

SURPASSE VIRGOULIEU.—Fruit, large; oblong, even and handsome. Skin, smooth, lemon-yellow, thinly dotted and spotted with cinnamon russet. Eye, open, with long stiff segments. Stalk, short and thick, obliquely inserted. Flesh, white, very tender, buttery and melting, rich and sugary.

A delicious pear; ripe in October.

SUSETTE DE BAVAY.—Fruit, medium sized; turbinate. Skin, yellow, covered with numerous large russet dots and traces of russet. Eye, open, placed in a shallow undulating basin. Stalk, an inch long, inserted in a small cavity. Flesh, melting, juicy, sugary, and vinous, with a pleasant perfume.

Ripe in January and February, and valuable for its lateness.

Raised by Major Esperen, of Malines, and named in compliment to Madame de Bavay, wife of M. de Bavay, nurseryman at Vilvorde, near Brussels.

SWAN'S EGG.—Fruit, medium sized; roundish ovate. Skin, smooth, yellowish green on the shaded side, and clear brownish red next the sun, and covered with pale brown russet. Eye, small, partially closed, slightly depressed. Stalk, an inch and a half long, inserted without depression. Flesh, tender, very juicy, with a sweet and piquant flavour and musky aroma.

A fine old variety; ripe in October. The tree is very hardy, and an excellent bearer.

Swan's Orange. See *Onondaga*.

Sweet Summer. See *Jargonelle*.

Swiss Bergamotte. See *Bergamotte Suisse*.

SYLVANGE (*Sylvange; Bergamotte Sylvange; Green Sylvange; Sylvange Vert*).—Fruit, medium sized; turbinate. Skin, bright green on the shaded side, darker where exposed to the sun, and thickly covered with dark grey russety dots and several patches of dark russet. Eye, small, set in a shallow, uneven basin. Stalk, three-quarters of an

inch long, slender, and obliquely inserted by the side of a fleshy protuberance. Flesh, tinged with green, particularly near the skin, tender, juicy, and melting, with a rich, sweet flavour.

A dessert pear; ripe in October. The tree is vigorous, a good bearer, but requires the protection of a wall to bring the fruit to perfection, and succeeds best on the pear.

Sylvange d'Hiver. See *Easter Beurré.*

Sylvange Vert. See *Sylvange.*

Sylvestre d'Automne. See *Frédéric de Wurtemberg.*

Sylvestre d'Hiver. See *Frédéric de Wurtemberg.*

Table des Princes. See *Jargonelle.*

TARDIVE DE MONS.—Fruit, three inches and a half long, and two and a half wide; oblong-obovate, even and regularly formed. Skin, of an uniform yellow colour, paler on the shaded side, and with an orange tinge next the sun, strewed with large russety dots. Eye, large, clove-like, open, very slightly depressed. Stalk, an inch long, rather slender, obliquely inserted, not depressed. Flesh, white, tender, buttery, melting, and very juicy, rich, and sugary.

An excellent pear; ripe in November.

Tarling. See *Easter Bergamotte.*

Tate Ribaut. See *Cassolette.*

TAYNTON SQUASH.—Fruit, quite small; turbinate, even and regular in its outline. Skin, dull greenish yellow on the shaded side, and dull brownish red next the sun, the whole surface thickly dotted with rough russet dots. Eye, open, with recurved segments, full of stamens, set in a shallow depression and surrounded with plaits. Stalk, three-quarters of an inch long, slender, and inserted without depression, with generally a fleshy lip on one side of it. Flesh, white, with a brisk, sweet flavour.

A noted perry pear of Herefordshire.

Teste Ribaut. See *Cassolette.*

Teton de Vénus. See *Bellissime d'Hiver.*

Tetoń de Vénus. See *Gilogil.*

THÉODORE VAN MONS.—Fruit, medium sized, two inches and a quarter wide, and two and three-quarters high; pyramidal. Skin, greenish yellow, strewed with russety dots and tracings of russet. Eye, closed, set in a small, uneven basin. Stalk, three-quarters of an inch long, inserted without depression. Flesh, yellowish white, juicy, and melting, richly flavoured, and with a fine perfume.

Ripe in October and November.

THÉRÈSE APPERT.—Fruit, above medium size, three inches and a quarter long, and two inches and a quarter wide; pyriform, rounded towards the eye, and tapering gradually to the stalk by two deep concave curves. Skin, of a dull yellow ground colour, mottled with green patches, and thickly covered with cinnamon-coloured russet dots, and here and there a small patch of russet; next the sun it has a few mottles of crimson. Eye, small and open, with erect acute segments, set in a very slight depression. Stalk, three-quarters of an inch long, fleshy, inserted without depression, sometimes a little on one side of the axis. Flesh, tender, buttery, and melting, rich, and with a pleasant, sprightly, vinous flavour, and a fine aroma.

An excellent early pear; ripe in the end of October, but keeps a very short time. It ought to be gathered before it is ripe.

This was raised by M. André Leroy, of Angers, and named after his granddaughter, eldest child of M. Eugène Appert.

Thiessoise. See *Beurré d'Amanlis.*

THOMPSON'S (*Vlesembeek*).—Fruit, medium sized; obovate. Skin, pale yellow, and considerably covered with a coating and dots of pale cinnamon-coloured russet. Eye, open, set in a shallow basin. Stalk, an inch and a quarter long, inserted in an uneven cavity. Flesh, white, buttery and melting, very juicy, exceedingly rich and sugary, and with a fine aroma.

One of our best pears; ripe in November. The tree is quite hardy, an excellent bearer, and succeeds best on the pear stock.

This was raised by Van Mons, and being received from him by the Horticultural Society without a name, Mr. Sabine named it in honour of Mr. Robert Thompson.

THURSTON'S RED.—Fruit, small; turbinate, even in its outline. Skin, greenish yellow, with a thin red cheek on the side next the sun, and a large patch of thin pale brown russet, especially round the eye. Eye, small and open, set in a saucer-like basin. Stalk, an inch and a quarter long, slender, set on the apex of the fruit without depression. Flesh, yellowish.

A new Herefordshire perry pear of some repute.

TILLINGTON.—Fruit, about medium size; short pyriform, rather uneven in its outline. Skin, smooth, greenish yellow, covered with a number of light brown russet dots. Eye, open, scarcely at all depressed. Stalk, short, fleshy, and warted at its insertion. Flesh, yellowish, tender, buttery and melting, not very juicy, but brisk and vinous, with a peculiar and fine aroma.

This is an excellent pear; ripe in October, the fine sprightly flavour of which contrasts favourably with the luscious sweetness of the Seckle, which comes in just before it. The tree is not a very good bearer.

Tombe de l'Amateur. See *Nouveau Poiteau.*

De Tongres. See *Durondeau.*

TONNEAU (*Belle de Fouquet; De Rochefort*).—Fruit, very large; oblong obovate, uneven in its outline. Skin, clear yellow, highly coloured with red on the side next the sun, and strewed with small brown points, and some russet spots. Eye, large and open, set in a deep, wide, undulating basin. Stalk, an inch long, straight, woody, and inserted in a deep, irregular cavity. Flesh, very white, rather dry, with a sweet and brisk flavour.

A handsome ornamental pear, only fit for decoration; it blets at the core in November.

This is a perfectly distinct pear from Uvedale's St. Germain, with which M. Leroy has made it synonymous.

Très Grosse de Bruxelles. See *Uvedale's St. Germain.*

TRESOR (*D'Amour; Tresor d'Amour*).—Fruit, of immense size, measuring sometimes five and a half inches long, and four inches broad; oblong, very uneven and bossed in its outline. Skin, at first pale green, changing to pale lemon-yellow, with a brownish tinge when exposed to the sun, thickly covered with rough russety dots and patches of russet, particularly round the stalk and about the eye. Eye, small and open, set in a wide, rather deep and even basin. Stalk, an inch long, very stout, and inserted in a deep cavity. Flesh, white, fine-grained, crisp, and juicy.

An excellent stewing pear; in use from December to March. The tree is very vigorous, and bears well as a standard.

Triomphe de Hasselt. See *Calebasse Grosse.*

TRIOMPHE DE JODOIGNE.—Fruit, large; obovate, regular and handsome. Skin, yellow, covered with numerous small russety dots and patches of thin brown russet. Eye, open, set in a slight depression. Stalk, an inch and a quarter long, curved, and inserted without depression. Flesh, yellowish white, rather coarse, melting, juicy, sugary, and brisk, with an agreeable musky perfume.

A first-rate pear; ripe in November and December. The tree is a good bearer and a good grower, but it makes straggling pyramids. It succeeds equally well on the quince as the pear. Mr. Blackmore finds it very coarse at Teddington.

It was raised by M. Simon Bouvier, Burgomaster of Jodoigne, and fruited for the first time in 1843.

TRIOMPHE DE LOUVAIN.—Fruit, above medium size, three inches long, and two and a half wide; obovate, handsome, and regularly formed. Skin, greenish yellow on the shaded side, covered with fawn-coloured russet, and densely strewed with light brown russet dots; but on the exposed side it is bright rich red, strewed with large grey specks. Eye, open, with small erect acute segments, set in a

shallow basin. Stalk, very stout, thick, and fleshy, an inch long, inserted in a round cavity. Flesh, white, tender, juicy, sweet, and richly flavoured.

An excellent pear; ripe in beginning and middle of October, and soon rots at the core. It ought to be gathered early.

De Trois Tours. See *Beurré Diel.*

Trompe Valet. See *Ambrette d'Hiver.*

Trout. See *Forelle.*

Truite. See *Forelle.*

TYSON.—Fruit, below medium size; obovate, even in its outline. Skin, yellowish green, covered with brown russet on the shaded side, and with a dull, brownish red cheek, covered with large russet dots on the side next the sun. Eye, open. Stalk, an inch long, woody, inserted without depression. Flesh, yellowish white, coarse-grained, half-buttery, juicy, and sweet.

An indifferent American pear; ripe early in September.

It was raised near Philadelphia in 1794, and the Fruit Committee of the Royal Horticultural Society awarded it a first-class certificate in 1881.

Union. See *Uvedale's St. Germain.*

URBANISTE (*Beurré Drapiez; Beurré Gens; Beurré Picquery; Louis Dupont; Louise d'Orléans; Picquery; St. Marc; Virgalieu Musquée*).—Fruit, medium sized; obovate or oblong-obovate. Skin, smooth and thin, pale yellow, covered with grey dots and slight markings of russet, and mottled with reddish brown. Eye, small and closed, set in a deep narrow basin. Stalk, an inch long, inserted in a wide and rather deep cavity. Flesh, white, very tender, melting, and juicy, rich, sugary, and slightly perfumed.

A delicious pear; ripe in October. The tree is hardy and an excellent bearer, forming a handsome pyramid either on the pear or the quince. Mr. R. D. Blackmore says, "it is a shy bearer at Teddington, and the fruit is too aromatic. It forms a perfect pyramid without the aid of the knife." Mr. Luckhurst says that on the Weald of Sussex the fruit is large, handsome, and of delicious flavour.

This excellent pear was raised in the garden of a nunnery, at Malines, belonging to the Urbanistes. It has been in existence prior to 1786.

UVEDALE'S ST. GERMAIN (*Abbé Mongein; Angora; Audusson; Beauté de Terwueren; Belle Angevine; Belle de Jersey; Berthebirne; Bolivar; Chambers's Large; Comtesse de Terwueren; Dr. Udale's Warden; Duchesse de Berri d'Hiver; German Baker; Gros Fin Or d'Hiver; Grosse de Bruxelles; Lent St. Germain; Pickering Pear; Pickering's Warden; Piper; Royale d'Angleterre; Union*).—Fruit, very large, sometimes weighing upwards of 3 lbs., of a long pyriform or pyramidal shape, tapering gradually towards the stalk and obtusely

towards the eye, rather curved and more swollen on one side of the axis than the other. Skin, smooth, dark green, changing to yellowish green, and with dull brownish red on the exposed side, dotted all over with bright brown and a few tracings of russet. Eye, open, with erect rigid segments, set in a deep, narrow basin. Stalk, an inch to an inch and a half long, curved, inserted in a small close cavity. Flesh, white, crisp, juicy, and slightly gritty.

An excellent stewing pear; in use from January to April.

This appears to be an English pear, and to have been raised by Dr. Uvedale, who was a schoolmaster, and lived at Eltham, in Kent, in 1690. He appears to have removed to Enfield, where he continued his school. Miller, in the first edition of his Dictionary, in 1724, speaks of him as Dr. Udal, of Enfield, "A curious collector and introducer of many rare exoticks, plants, and flowers." Bradley, in 1733, speaks of the pear as "Dr. Udale's great pear, called by some the Union pear, whose fruit is about that length one may allow eight inches." I have ascertained by the old books of the Brompton Park Nursery that it was grown there in 1752 under the name of "Udale's St. Jarmaine."

Although doubts have been expressed by some pomologists on the subject, I am quite satisfied that this is Belle Angevine of the French; any person who has seen the two fruits could have no doubt on the subject. But in M. Leroy's Dictionary he makes it a synonyme of Tonneau, a fruit to which it has no resemblance. One of the reasons given in the *Dictionnaire de Pomologie* for supposing it is distinct from Belle Angevine is, because in a French edition of "Miller's Gardener's Dictionary," Uvedale's St. Germain is described as "*rond* et verte foncé," but in all the English editions it is correctly described as "a very large, *long* pear, of deep green colour."

The trouble M. Leroy has taken to investigate the history of this pear is very considerable, and he has devoted a good deal of attention to the subject. He tells us that it received the name of Belle Angevine from M. Audusson, a nurseryman at Angers, who received it from the Garden of the Luxembourg, under the name of *Inconnue à Compôte*, in 1821. Beyond this M. Leroy cannot trace it. It is very probable that by some means it was transported from England to Paris, for it had already, before that time, been grown in our gardens for upwards of a century.

VALLÉE FRANCHE (*Bonne de Kienzheim; De Kienzheim*).—Fruit, medium sized; obovate or obtuse pyriform. Skin, smooth and shining, yellowish green, becoming yellowish as it ripens, and covered with numerous small russet dots. Eye, set in a shallow basin. Stalk, an inch long, inserted without depression. Flesh, white, rather crisp, very juicy, and sweet.

A good early pear; ripe in the end of August, succeeding the Jargonelle. It requires to be eaten immediately it is gathered, otherwise it speedily becomes mealy. The tree is an immense and regular bearer, very hardy, and an excellent orcharding variety.

VAN ASSCHE.—Fruit, large; roundish oval, bossed and ribbed in its outline. Skin, yellow, covered with flakes of russet on the shaded side, and with beautiful red on the side next the sun. Eye, half open, set in a ribbed basin. Stalk, half an inch long, inserted in a small cavity. Flesh, half-melting, very juicy, rich, and aromatic.

In use during November and December.

Van Donckelaar. See *Marie Louise.*

Van Marum. See *Calebasse Crosse.*

Vandyck. See *Spanish Warden.*

VAN MONS LÉON LECLERC.—Fruit, large, sometimes very large, four to five inches long, and two and three-quarters to three inches wide; oblong-pyramidal, undulating and uneven in its outline. Skin, green at first, but changing to dull yellow, covered with dots and tracings of russet. Eye, open, with spreading segments, set in a shallow basin. Stalk, an inch to an inch and a half long, curved, and inserted in a shallow cavity. Flesh, yellowish white, buttery and melting, very juicy, rich, and with a delicious sprightly vinous flavour.

A remarkably fine pear; ripe in November. The tree is an excellent bearer, succeeds well as a standard in warm situations, and forms a handsome pyramid on the pear stock.

This was raised by M. Léon Leclerc, of Laval, formerly deputy for the department of Maine, and named in honour of Dr. Van Mons. The tree first fruited in 1828.

VAN DE WEYER BATES.—Fruit, below medium size; roundish obovate. Skin, pale lemon-yellow, covered with small brown dots and a few veins of russet of the same colour. Eye, very large and open, set in a moderate depression. Stalk, an inch and a quarter long, inserted between two lips. Flesh, yellow, buttery, and very juicy, rich, and sugary, with a pleasant aroma.

One of the finest late pears, when few are good; ripe from March till May.

VAUQUELIN.—Fruit, very large; oblong-obovate or pyriform, uneven and undulating in its outline. Skin, pale straw-yellow, covered with russet dots, and with a brownish tinge on the side next the sun. Eye, large and open, set in a deep, uneven basin, which is frequently higher on one side than the other. Stalk, an inch and a half long, inserted without depression. Flesh, buttery and melting, very juicy; juice cold, brisk, and vinous, like that of Beurré d'Aremberg.

A second-rate pear; ripe in the end of October and beginning of November.

De Vénus. See *Calebasse.*

Verdette. See *Cassolette.*

Vergalieu Musquée. See *Urbaniste.*

Verlaine. See *Gendebien.*

Verlaine d'Été. See *Gendebien.*

Vermilion. See *Bellissime d'Automne.*

Vermilion des Dames. See *Bellissime d'Automne.*

Vermilion d'Espagne. See *Bellissime d'Hiver.*

VERTE LONGUE (*Mouille Bouche; Mouille Bouche d'Automne; New Autumn*).—Fruit, medium sized; pyriform, tapering both towards the eye and the stalk. Skin, smooth and shining, pale green, becoming yellowish about the stalk as it ripens, and covered with numerous minute dots. Eye, open, with long acute spreading segments, set in a shallow basin, surrounded with several knobs or prominences. Stalk, an inch and a half long, not depressed. Flesh, white, melting, very juicy, sugary, and richly flavoured.

A fine old French dessert pear; ripe in October.

Verte Longue d'Hiver. See *Échassery.*

VERTE LONGUE PANACHÉE (*Verte Longue Suisse; Culotte de Suisse; Bergamotte Suisse Longue; Poire Brodée; Poire Tulippée*).—This is a striped variety of Verte Longue, and differs from the original in having the wood and the fruit striped with green and yellow bands, and sometimes with a reddish tinge in the yellow. The leaves are also occasionally striped with yellow.

VERULAM (*Black Beurré; Buchanan's Spring Beurré; Spring Beurré*).—Fruit, large; obovate, resembling the Brown Beurré in shape. Skin, dull green, entirely covered with thin russet on the shaded side, and reddish brown thickly covered with grey dots on the side next the sun. Eye, open, set in a shallow basin. Stalk, an inch long, slender, inserted in a small cavity. Flesh, crisp, coarse-grained, rarely melting, unless grown against a wall in a warm situation, which is a position it does not merit.

An excellent stewing pear; in use from January till March. When stewed the flesh assumes a fine brilliant colour, and is richly flavoured.

VESOUZIÈRES.—Fruit, small; roundish, flattened at both ends. Skin, smooth, of a uniform lemon-yellow colour, marked with a few patches of russet. Eye, open, set in a wide shallow basin. Stalk, upwards of an inch long, slender, woody, and inserted in a wide and uneven cavity. Flesh, rather coarse-grained, melting and juicy, sweet, but without any remarkable flavour.

A second-rate pear; ripe in October and November.

Viandry. See *Échassery.*

VICAR OF WINKFIELD (*Belle Andrienne; Belle de Berri; Belle Héloïse; Bon Papa; Comice de Toulon; Curé; Monsieur de Clion; Cueillette d'Hiver; Monsieur le Curé; Grosse Allongée; Paternoster; Pradel*).—Fruit, very large; pyriform, frequently one-sided. Skin, smooth, greenish yellow, with a faint tinge of red on the side next the sun, strewed with numerous grey russet and green dots. Eye, small and open, with long spreading leaf-like segments, set in a shallow basin,

and placed on the opposite side of the axis from the stalk. Stalk, an inch and a half long, slender, obliquely inserted without depression, with frequently a fleshy swelling at the base. Flesh, white, fine-grained, half-melting, juicy and sweet, with a musky aroma.

A handsome pear, which in warm seasons, or when grown against a wall, is melting, but it is not worth growing. It is also a pretty good stewing pear; in use from November till January.

In 1760 this was found growing wild in a wood called Fromentau by M. Leroy, Curé of Villiers-en-Brenne, a parish situate eight kilometres from Clion, in the department of the Indre. He propagated it, and it was soon dispersed under no less than sixteen different names throughout its native country. Eventually it was introduced from France by Rev. W. L. Rham, the Vicar of Winkfield, in Berkshire, and from this circumstance it obtained the name it now bears.

VICOMTE DE SPOELBERGH (*De Spoelbergh*).—Fruit, medium sized, two inches and three-quarters wide, and three inches high; turbinate, very uneven and bossed in its outline, being considerably ribbed and undulating. Skin, smooth, pale straw-coloured, sprinkled with green dots and patches of russet. Eye, large, half open, set almost level with the surface. Stalk, an inch and a quarter long, inserted without depression, and frequently fleshy at the base, where it swells out into the apex of the fruit. Flesh, yellowish, buttery and melting, juicy, with a sweet, rich, sprightly flavour and a musky aroma.

A good, though not a first-rate pear; ripe in November, but not worth cultivating.

It was raised by Van Mons, and named after Vicomte de Spoelbergh, who lived at Lovenjoul, in Belgium.

Vigne de Pelone. See *Figue de Naples*.

VINEUSE.—Fruit, medium sized, two inches and three-quarters long, and two and a half wide; obovate. Skin, smooth, pale straw-colour, with slight markings of very thin brown russet, interspersed with minute green dots, and with a patch of pale brown russet in the basin of the eye. Eye, open, frequently abortive, set in a shallow depression. Stalk, short and fleshy, inserted in a deep, narrow cavity. Flesh, yellowish white, exceedingly tender, melting, and very juicy, of a honied sweetness and fine delicate perfume.

A delicious and richly flavoured pear; ripe in the end of September and beginning of October.

Raised by Major Esperen, of Malines, in 1840.

VIRGOULEUSE (*Bujaleuf; Chambrette; De Glace*).—Fruit, large, and pyriform, rounded towards the eye and tapering thickly towards the stalk, assuming sometimes an ovate shape. Skin, smooth and delicate, at first of a fine lively green, which changes as it ripens to a beautiful pale lemon-yellow, with a faint trace of brownish red next the sun, and strewed with numerous small grey dots and slight markings of

delicate russet. Eye, small and open, with long stout segments, and set in a small shallow basin, sometimes without any depression. Stalk, an inch to an inch and a quarter long, fleshy at the base and attached without depression. Flesh, yellowish white, delicate, buttery, melting, and very juicy, with a sugary and perfumed flavour.

An excellent old French dessert pear; in use from November to January.

The tree is a strong and very vigorous grower, but is long before it comes into bearing, and has the character of being an indifferent bearer. The fruit is very apt to drop before it is thoroughly ripe, and shrivels very much in keeping. It is exceedingly susceptible of contracting the flavour of any substances it comes in contact with, such as hay, straw, or deal boards, upon which fruits are generally placed, or decayed fruit lying near it, and advantage may be taken of this property by laying it on substances impregnated with perfumes the flavour of which it is desirable to communicate, such as elder-flower, musk, or rose leaves.

This variety originated at the village of Virgouleuse, near Limoges, in the department of Creuse, of which the Marquis Chambrette was the baron, and by whom it was first introduced to Paris about the middle of the 17th century.

Vlesembeek. See *Thompson's*.

Wahre Englesbirne. See *Ange*.

Walker. See *Amande Double*.

Warden. See *Black Worcester*.

WARDENS.—This is a name applied to pears which from the firm texture of their flesh never melt, and are used only when they are cooked. The name is derived from the Cistercian Abbey of Warden, in Bedfordshire, where a particular pear was cultivated and used in pies, which were known as Warden pies, and it is within living memory that these pies were hawked in the streets of Bedford as "Wardens all hot." In *The Winter's Tale* the clown says—

"I must have saffron to colour the
Warden pies."

In *The Husbandman's Fruitfull Orchard*, published in 1609, we are told that "Wardens are to be carried, packt and layed as winter peares." In the old song, "I am a Friar of Orders Grey," he says—

"Myself by denial I mortify—
With a dainty bit of a Warden pye."

The name came to signify any long-keeping cooking pear, but I am inclined to think that the variety which gave rise to the name is that which is now called the Black Worcester, or Parkinson's Warden. Nevertheless, there were various kinds of Wardens. Parkinson mentions "The Warden, or Luke Ward's pear, of two sorts, both white and red. The Spanish Warden is greater than either of both the

former, and better also. The Red Warden and Spanish Warden are reckoned among the most excellent of peares either to bake or to roast for the sicke or for the sound. And indeed the Quince and the Warden are the two onely fruits are permitted to the sicke to eate at any time." The Spanish Warden still exists as a choice baking pear.

The arms of Warden Abbey were "*ar* three Warden pears, *or* two and one"; but the counter seal appended to the deed of surrender preserved among the "Augmentation Records" bears the abbatial arms, namely, a demi-crosier between three Warden pears.

Warwick Bergamot. See *White Doyenné.*

WATERLOO.—Fruit, medium sized; turbinate, broad at the apex. Skin, pale green in the shade, brownish red, with a few streaks of brighter red next the sun, thickly covered with grey russety dots. Eye, open, with short erect segments, and set in a deep, wide, and even basin. Stalk, three-quarters of an inch long, inserted in a small round cavity. Flesh, yellowish, crisp, juicy, sugary, and perfumed.

A dessert pear of second-rate quality; ripe in September, bears well as a standard.

WELBECK BERGAMOT (*Hepworth*).—Fruit, above medium size; roundish, uneven in its outline, and bossed about the stalk. Skin, smooth and shining, of a lemon-yellow colour, thickly sprinkled with large russet specks, and with a blush of light crimson on the side next the sun. Eye, small and open, set in a shallow depression. Stalk, three-quarters of an inch long, inserted in an uneven cavity. Flesh, white, rather coarse-grained, half-melting, very juicy, and sugary, but without any flavour.

An inferior pear; ripe in the end of October and November.

White Autumn Beurré. See *White Doyenné.*

White Beurré. See *White Doyenné.*

WHITE DOYENNÉ (*Beurré Blanc; Bonne Ente; Citron de Septembre; Dean's; Doyenné Blanc; Doyenné Picté; Neige; Pine; St. Michel; Seigneur; Snow; Warwick Bergamot; White Autumn Beurré; White Beurré*).—Fruit, above medium size; obovate, handsome, and regularly formed. Skin, smooth and shining; pale bright green at first, and changing as it attains maturity to pale yellow, and when well exposed it has sometimes a fine red on the side next the sun. Eye, very small and closed, set in a shallow and slightly plaited basin. Stalk, three-quarters of an inch long, stout, fleshy, and set in a small round cavity. Flesh, white, buttery, and melting, and of a rich, sugary, and delicately perfumed and somewhat vinous flavour.

An excellent autumn dessert pear; ripe in September and October. The tree is healthy, vigorous, and an abundant bearer, succeeds well as a standard either on the pear or quince stock. The fruit is best

flavoured from a standard, and if grown on a quince stock against a wall or an espalier it assumes a beautiful red colour next the sun, and comes considerably larger than from a standard. It must be eaten in good time, for if kept too long it shrivels and becomes woolly and mealy.

WHITE LONGLAND.—Fruit, about medium size; turbinate, even and regular in its outline. Skin, very thickly sprinkled with large russet dots, and lines of russet and a patch round the stalk; on the exposed side it has a thin pale red cheek, and on the shaded side it is yellowish green. Eye, open, with short incurved segments, set in a shallow depression. Stalk, half an inch long, woody, straight with the axis of the fruit, and inserted in a narrow shallow cavity. Flesh, yellowish, firm, coarse-grained, with a brisk, sweet juice.

My friend Dr. Bull, of Hereford, informs me that this is "a capital stewing pear, and sold for this purpose; but used also for perry. It stews of a splendid rich red colour, but is coarse and rough in flavour."

WHITE SQUASH.—Fruit, two inches and a quarter in diameter; roundish turbinate, even and regular in its outline. Skin, yellowish green when ripe, and strewed all over with small russety dots, with here and there a patch of russet, but always russety round the stalk and the eye. Eye, open, with short, stunted segments, set in a saucer-like basin. Stalk, an inch long, inserted without depression, and with a fleshy swelling on one side of it. Flesh, coarse, crisp, very juicy, and harshly astringent.

A Herefordshire perry pear.

Wilding of Caissoy. See *Besi de Caissoy*.

Wilding Von Heri. See *Besi d'Héry*.

Wilhelmine. See *Beurré d'Amanlis*.

WILLERMOZ.—Fruit, large; obtuse pyriform, ribbed and bossed in its outline. Skin, of a golden yellow colour, with a red blush on the exposed side, and covered with fine russet dots. Stalk, an inch long, woody. Flesh, white, fine-grained, buttery, and melting, very juicy, sweet, and highly perfumed.

A second-rate pear; ripe in October and November.

William the Fourth. See *Louise Bonne of Jersey*.

Williams's. See *Williams's Bon Chrêtien*.

WILLIAMS'S BON CHRÊTIEN (*Bartlett; De Lavault; Williams's*).—Fruit, large; obtuse pyriform, irregular and bossed in its outline. Skin, smooth, at first pale green, changing as it ripens to clear yellow, and tinged with streaks of red next the sun. Eye, open, set in a very shallow depression, but more generally even with the surface. Stalk, an inch long, stout and fleshy, and inserted in a shallow

cavity. Flesh, white, fine-grained, tender, buttery, and melting, with a rich, sweet, and delicious flavour, and powerful musky aroma.

A dessert pear of the highest merit; ripe in August and September, but keeps but a short time. It should be gathered before it becomes yellow, otherwise it speedily decays. The tree is hardy and vigorous, but not a regular or abundant bearer, on which account its cultivation is now much more limited among the London market gardeners. At Teddington Mr. Blackmore says "it is small and spotted, and the aroma is always coarse."

This esteemed pear was raised a short time previous to 1770, by a person of the name of Wheeler, a schoolmaster at Aldermaston, in Berkshire, from whom it was obtained by Williams, the nurseryman at Turnham Green, Middlesex, and being by him first distributed, it received the name it now bears. Another account states that the name of the schoolmaster who raised it was Stair, and even at the present time it is known at Aldermaston as "Stair's Pear." In 1799 it was introduced to America by Mr. Enoch Bartlett, of Dorchester, near Boston, and the name being lost, it has ever since been known by the name of the Bartlett Pear. There it attains the highest perfection, and is esteemed as the finest pear of its season.

Willison's Queen Victoria. See *Queen Victoria*.

WINDSOR (*Bell Tongue; Bellissime; Figue; Figue Musquée; Green Windsor; Grosse Jargonelle; Konge; Madame; Madame de France; Summer Bell; Suprême*).—Fruit, large and handsome; pyriform, rounded at the eye. Skin, smooth, green at first, and changing to yellow mixed with green, and with a faint tinge of orange and obscure streaks of red on the exposed side. Eye, open, with stout, erect segments, not at all depressed. Stalk, an inch and a half long, inserted without depression, and with several fleshy folds at the base. Flesh, white, tender, buttery, and melting, with a fine, brisk, vinous flavour, and nice perfume.

A fine old pear for orchard culture; ripe in August. It should be gathered before it becomes yellow.

The tree is one of the strongest growers of any variety in cultivation; particularly in its early growth, the shoots are very thick and succulent, but short. It forms an upright, tall, and handsome tree when grown in an alluvial soil, or in a deep sandy loam, with a cool subsoil; but if the soil is stiff, cold, and humid, it very soon cankers. It is a good bearer, and when grown in a soil favourable to it we have seen it produce an abundance of very large, handsome, and excellent fruit. It has the property in many seasons of producing sometimes a profusion of bloom at Midsummer, and a second crop of fruit, which, however, is never of any value, from which circumstance it has been called *Poire Figue*, *Figue Musquée*, and *Deux fois l'an*.

The only account of this ancient variety I have seen is by an English writer, who says, "It was raised from seed of the Cuisse Madame, by a person of the name of Williamson, a relation of Williamson, whom Grimwood succeeded in the Kensington Nursery." Grimwood succeeded to the Kensington Nursery about the middle or latter half of the last century, but the Windsor Pear is mentioned by Parkinson, in his *Paradisus*, in 1629, a century before the Kensington

Nursery was in existence, and was even then "well knowne to most persons;" he says it "is an excellent good peare, will beare fruit sometimes twice in a yeare, and (as it is said) three times in some places."

There can be no doubt that the Windsor Pear is of foreign origin, and that it is the *Bellissime* and *Suprême* of the early French pomologists, but it must not be confounded with the *Bellissime d'Été* of these later writers, and of Duhamel, who has made a sad mess of many synonymes, and on whose authority in these particulars there is no reliance to be placed. It seems at a very early period to have been distributed over Europe. It is mentioned by J. Baptista Porta, in 1592, as being cultivated about Naples, under the name of *Pero due volte l'anno;* and even in our own country we find it flourishing earlier than this; for Sir Hugh Plat, in giving the authority of "Master Hill," who lived about 1563, "Why trees transplanted doe alter," says, "Trees that bears early, or often in the year, as pear trees upon *Windsor-Hill*, which bear three times in a year; these though they be removed to as rich, or richer soil, yet they do seldom bear so early, or so often, except the soil be of the same hot nature, and have the like advantages of situation, and other circumstances with those of *Windsor*. And, therefore, commonly the second fruit of that pear tree being removed, doth seldome ripen in other places." This is the first notice we have of the Windsor Pear in England; and it is, doubtless, from the circumstance of those growing on Windsor Hill that the variety received its name. Early in the season, and before the earliest varieties of our gardens are nearly ripe, there are considerable quantities of the Windsor exposed for sale in the Covent Garden Market, which are imported from Portugal, and which are said to be shipped at Oporto. We never could ascertain the name under which they were imported, but have not the slightest doubt about the identity of the variety.

Winter Beurré. See *Achan*.

Winter Beurré. See *Chaumontel*.

WINTER BON CHRÊTIEN (*D'Angoisse; Bon Chrêtien d'Hiver; Bon Chrêtien d'Auch; Bon Chrêtien de Tours; De St. Martin*).—Fruit, large, and very variable in shape, some irregularly pyriform, and others obovate-turbinate, uneven and bossed in its outline. Skin, dingy yellow, with a tinge of brown next the sun, and strewed with small russety dots. Eye, open, with long segments, and set in a deep basin. Stalk, an inch to an inch and a half long, obliquely inserted in a close cavity. Flesh, white, crisp, juicy, sweet, and perfumed.

A dessert pear; ripe from December to March. The tree is tender, and requires to be grown against a wall, when the fruit is excellent and richly flavoured. In France this was for centuries considered the finest of all winter pears; but of late years, since the introduction of so many superior new varieties, it is only fit to be grown as a standard, and cultivated as a first-rate culinary pear; for this purpose also it is used in France. A French writer of the last century says, "If you are curious in large fruit, plant the Catillac Pound Pears and Double Fleur; but if you want quality, no pear surpasses the Martin Sire and Winter Bon Chrêtien for compôtes. The coarse grain of the latter being fined by cooking, its juice becomes a syrup, and contains a perfume and natural sugar which cannot be communicated artificially."

In the Horticultural Society's Catalogue the Bon Chrêtien d'Auch is made synonymous with this variety, and doubtless what was received proved to be so;

but the Bon Chrêtien d'Auch of Calvel is a very different fruit, and appears to me, from his description, to have a close affinity to Williams's Bon Chrêtien.

The Winter Bon Chrêtien seems to be the type of this class. Various opinions have been expressed as to the origin of the name of Bon Chrêtien, one of which is that François de Paul, the founder of the Minimes, being called to the court of Louis XI. for the recovery of his health, was styled by that monarch "le bon Chrêtien," and that he brought along with him from Calabria some of the fruit of the pear now called Winter Bon Chrêtien; what is said to be there grown in great quantity. Munting seriously affirms that the pear appears to have received its name at the beginning of Christianity, and that from this title it merits the respect of all Christian gardeners. Another opinion is, that St. Martin, Bishop of Tours, was the first who obtained this variety, and that a King of France having tasted it with him, asked, when it was presented to him, for "Des poires de ce bon Chrêtien." But perhaps the most probable derivation is from the Greek *panchresta*, from πας (all), and χρησις (good), and of which the *Chrustumium* of the Romans may also be a derivation, Switzer says they are so called from not rotting at the heart, but beginning from the exterior part.

WINTER FRANC RÉAL (*Fin Or d'Hiver; Franc Réal d'Hiver; Gros Micet*).—Fruit, medium sized; obovate, irregularly shaped, and uneven in its outline. Skin, pale green at first, changing as it ripens to a beautiful lemon-yellow, and strewed with light brownish red next the sun, marked over the whole surface with bright patches and markings of russet. Eye, open, set in a round depression, from which issue several ribs, which extend half-way over the fruit. Stalk, an inch long, inserted in a deep cavity somewhat like an apple. Flesh, yellowish, coarse-grained, juicy, musky, and of an aromatic and sweet flavour, and when stewed becomes tender and of a fine light bright purple colour.

An excellent stewing pear; in use from January to March. The tree is vigorous and hardy, and an abundant bearer. Succeeds well as a standard, either on the pear or quince. The young shoots are thickly covered with white down and mealy powder, purple brownish red and thickly dotted.

The Franc Réal of Duhamel is larger, round, and greenish, becoming yellow as it ripens, and marked with dots and small patches of russet. Eye, small, slightly depressed. Stalk, three-quarters of an inch long, inserted without any depression. Young wood yellowish green, dotted, and mealy; ripe in October and November.

Winter Green. See *Bergamotte de Hollande*.

WINTER NÉLIS (*Beurré de Malines; Bonne Malinaise; Bonne de Malines; Colmar Nélis; Étourneau; Malinoise Cuvelier; Nélis d'Hiver*).—Fruit, below medium size; roundish obovate, narrowing abruptly towards the stalk. Skin, dull green at first, changing to yellowish green, covered with numerous russety dots and patches of brown russet, particularly on the side next the sun. Eye, open, with erect rigid segments, set in a shallow depression. Stalk, from an inch to an inch and a half long, curved, and set in a narrow cavity. Flesh, yellowish, fine-grained, buttery, and melting, with a rich, sugary, and vinous flavour, and a fine aroma.

One of the richest flavoured pears. It is in use from November

till February. The tree forms a handsome small pyramid, is quite hardy, and an excellent bearer. As grown at Teddington it is a good pear, but of rather flat flavour. "Not to be compared with Joséphine de Malines."

This was raised early in the present century by M. Jean Charles Nélis, of Malines, in Belgium, and was introduced to this country in 1818 by the Horticultural Society of London.

WINTER OKEN (*Oken; Oken d'Hiver*).—Fruit, below medium size; roundish. Skin, lemon-yellow, marked with patches of cinnamon-coloured russet. Eye, open, set in a round, deep basin. Stalk, an inch long, inserted without depression. Flesh, buttery, melting, and juicy, rich, sugary, and well flavoured.

It ripens in November, when it rots at the core.

WINTER ORANGE (*Orange d'Hiver*).—Fruit, medium sized; round, and somewhat flattened. Skin, at first pale lively green, gradually changing as it ripens to bright yellow, covered all over with numerous brown dots, and lined with russet. Eye, small and open, set in a small round depression. Stalk, an inch long, thick, and inserted in a small oblique cavity. Flesh, white, rather gritty, firm, crisp, and very juicy, with a pleasant aromatic flavour.

A dessert pear; in use from February to April. The tree is vigorous, bears well as a standard, and succeeds either on the pear or quince.

Winter Poplin. See *Besi de Quessoy*.

WINTER ROUSSELET (*Rousselet d'Hiver*).—Fruit, small; pyriform, considerably resembling the Rousselet de Rheims. Skin, at first bright green, changing to yellowish green as it ripens, and covered next the sun with dark red, strewed all over with numerous brown dots. Eye, small and open, with short rigid segments, and not at all depressed. Stalk, about three-quarters of an inch long, curved, and inserted without a cavity. Flesh, white, crisp, and juicy, and of a fine sugary and aromatic flavour.

A dessert pear; ripe from January to March. The tree is vigorous, succeeds well as a standard, either on the pear or quince stock, and is an excellent bearer. The Horticultural Society's Catalogue makes this synonymous with Martin Sec, erroneously.

WINTER THORN (*Épine d'Hiver; Épine Rose d'Hiver*).—Fruit, medium sized; obovate. Skin, smooth, of a fine green colour, becoming yellowish as it attains maturity, and irregularly covered with greyish brown dots. Eye, small and open, set in an even and considerable depression. Stalk, an inch long, fleshy at the base, inserted without depression. Flesh, whitish, melting, tender, and buttery, with a sweet and agreeable musky flavour.

A dessert pear; ripe from November to January. The tree is healthy, although not a strong grower. A good bearer, and succeeds

well either on the pear or quince. De la Quintinye recommends it to be grown on the pear in dry soils, and on the quince where they are less so. Bretonnerie says it is of little merit, unless grown on the quince in a dry soil.

WINTER WINDSOR (*Petworth*).—Fruit, large and handsome; obovate-turbinate. Skin, smooth and shining, greenish yellow in the shade, and orange, faintly streaked with brownish red, next the sun, covered all over with minute dots. Eye, large and open, with long, narrow, incurved segments, set in a shallow basin. Stalk, half an inch long, slender, inserted without depression. Flesh, crisp, juicy, and pleasantly flavoured.

A showy pear of little merit, which rots at the core in November.

This is a very old English variety, being mentioned by Parkinson and by almost all the authors of the seventeenth century.

YAT (*Yutte*).—Fruit, below medium size; obtuse pyriform. Skin, thickly covered with brown russet, and sprinkled with numerous grey specks, sometimes with brownish red, when fully exposed to the sun. Eye, small and open, with short segments, set in a shallow basin. Stalk, an inch long, slender, obliquely inserted without depression. Flesh, white, tender, juicy, and melting, with a rich, sugary, and highly perfumed flavour.

An excellent early pear; ripe in September. The tree is hardy, and a great bearer.

YELLOW HUFF-CAP.—Fruit, quite small; obovate or turbinate. Skin, entirely covered with rough brown russet, and only portions of the ground colour showing through in specks. Eye, small, and open, with short horny segments, set even with the surface. Stalk, three-quarters of an inch long, inserted without depression. Flesh, yellowish, with a greenish tinge.

A Herefordshire perry pear.

Huff-cap signifies anything strong or good in the way of liquor, as mumming ale or good punch, and may be derived from *huff*, to swagger, rant, or vapour, which is likely to be the result of indulgence in that kind of liquor.

York Bergamot. See *Autumn Bergamot*.

Yutte. See *Yat*.

ZÉPHIRIN GRÉGOIRE.—Fruit, about medium size; roundish. Skin, pale greenish yellow, sometimes becoming of a uniform pale waxen yellow, covered with russet dots and markings. Eye, very small, slightly depressed. Stalk, an inch long, inserted without depression. Flesh, yellow, buttery, melting, and very juicy, very rich, sugary, and vinous, with a powerful and peculiar aroma.

A most delicious pear; ripe in December and January. The tree forms a handsome pyramid, succeeds best on the pear stock, and is an excellent bearer. Mr. Blackmore says it is not good at Teddington.

ZÉPHIRIN LOUIS.—Fruit, rather below medium size, two inches and three-quarters wide, and two inches and a half high; round, even in its outline. Skin, thickly speckled all over with large dark brown russet patches and dots, greenish yellow on the shaded side, and dark rusty red next the sun, but which becomes bright vermilion when quite ripe. Eye, very small and open, set in a deep basin. Stalk, short, inserted in a small round cavity. Flesh, coarse-grained, crisp, or rather half-buttery, juicy, sweet, briskly flavoured, and with a pleasant flowery perfume.

A dessert pear of ordinary quality; ripe in December and January. It was raised by M. Grégoire, of Jodoigne.

LISTS OF SELECT PEARS,

ARRANGED IN THEIR ORDER OF RIPENING.

I. COLLECTIONS OF SIX VARIETIES FOR PYRAMIDS, BUSHES, OR ESPALIERS.

1.

Jargonelle, *Aug.*
Williams's Bon Chrêtien, *Sept.*
Urbaniste, *Oct.*
Soldat Esperen, *Nov.*
Catinka, *Dec.*
Ne Plus Meuris, *Jan., Apr.*

2.

Citron des Carmes, *Aug.*
Louise Bonne of Jersey, *Oct.*
Vineuse, *Sept., Oct.*
Nouveau Poiteau, *Nov.*
Rousselet Enfant Prodigue, *Dec.*
Beurré Sterckmans, *Jan., Feb.*

3.

Beurré de Mans, *Aug.*
Beurré d'Amanlis, *Sept.*
Baronne de Mello, *Oct.*
Van Mons Léon Leclerc, *Nov.*
Doyenné Defays, *Dec.*
Glou Morçeau, *Dec., Jan.*

4.

Bloodgood, *Aug.*
Doctor Hogg Bergamot, *Aug., Sept.*
Seckle, *Oct.*
Marie Louise, *Nov.*
Monarch, *Dec., Jan.*
Beurré Rance, *Jan., Apr.*

5.

Peach, *Aug.*
Fondante d'Automne, *Sept., Oct.*
Doyenné du Comice, *Oct., Nov.*
Gansel-Seckle, *Nov.*
Winter Nélis, *Nov., Feb.*
Joséphine de Malines, *Jan., Feb.*

6.

Summer Rose, *Aug.*
Navez Peintre, *Sept.*
Duchesse d'Orléans, *Oct.*
Figue de Naples, *Nov.*
Jewess, *Dec.*
Zéphirin Grégoire, *Jan.*

7.

Beurré Précoce, *Aug.*
Simon Bouvier, *Sept.*
Comte de Lamy, *Oct.*
Beurré Berckmans, *Nov., Dec.*
Moccas, *Dec., Jan.*
L'Inconnue, *Jan., Apr.*

8.

Désiré Cornélis, *Aug., Sept.*
Beurré Superfin, *Sept., Oct.*
Bois Napoléon, *Oct.*
Thompson's, *Nov.*
Beurré Duval, *Nov., Dec.*
Forelle, *Nov., Feb.*

9.

Early Rousselet, *July, Aug.*
Fondante de Cuerne, *Aug.*
Red Doyenné, *Oct.*
Fondante de Charneu, *Nov.*
Henriette, *Dec.*
Huyshe's Victoria, *Dec., Jan.*

10.

Barbe Nélis, *Aug.*
Beurré des Béguines, *Sept.*
Emile d'Heyst, *Oct.*
Leopold Riche, *Nov.*
Huyshe's Princess of Wales, *Dec.*
Notaire Minot, *Jan., Feb.*

II. COLLECTIONS OF TWELVE VARIETIES FOR PYRAMIDS, BUSHES, OR ESPALIERS.

1.

Citron des Carmes, *Aug.*
Beurré Précoce, *Aug.*
Beurré d'Amanlis, *Sept.*
Louise Bonne of Jersey, *Oct.*
Seckle, *Oct.*
Van Mons Léon Leclerc, *Nov.*
Fondante de Charneu, *Nov.*
Beurré Berckmans, *Nov., Dec.*
Dr. Trousseau, *Dec.*
Winter Nélis, *Nov., Feb.*
Beurré Sterckmans, *Jan., Feb.*
Easter Beurré, *Jan., Apr.*

2.

Doyenné d'Été, *July.*
Jargonelle, *Aug.*
Fondante du Cuerne, *Aug.*
Williams's Bon Chrêtien, *Sept.*
Doctor Hogg Bergamot, *Sept.*
Beurré Hardy, *Oct.*
Doyenné du Comice, *Nov.*
Soldat Esperen, *Nov.*
Henriette, *Dec.*
Huyshe's Victoria, *Dec., Jan.*
Glou Morçeau, *Dec., Jan.*
Bergamotte Esperen, *Jan., Apr.*

3.

Early Rousselet, *July, Aug.*
Summer Rose, *Aug.*
Peach, *Aug.*
Flemish Beauty, *Sept.*
Baronne de Mello, *Oct.*
Durondeau, *Nov., Dec.*
Nouveau Poiteau, *Nov.*
Beurré Bosc, *Oct., Nov.*
Jewess, *Dec.*
Moccas, *Dec., Jan.*
Beurré De Jonghe, *Dec., Jan.*
Ne Plus Meuris, *Jan., Apr.*

4.

Bloodgood, *Aug.*
St. Denis, *Aug., Sept.*
Beurré Superfin, *Sept., Oct.*
Fondante d'Automne, *Oct.*
Comte de Lamy, *Oct.*
Marie Louise, *Oct., Nov.*
Suffolk Thorn, *Nov.*
Thompson's, *Nov.*
Catinka, *Dec.*
Monarch, *Dec., Jan.*
Joséphine de Malines, *Jan., Feb.*
Van de Weyer Bates, *Mar., May.*

5.

Beurré Précoce, *Aug.*
Désiré Cornélis, *Aug., Sept.*
Vineuse, *Sept., Oct.*
Jersey Gratioli, *Oct.*
Eyewood, *Oct.*
Gansel Seckle, *Nov.*
Beurré Duval. *Nov., Dec.*
Doyenné Defays, *Dec.*
Forelle, *Nov., Feb.*
Huyshe's Victoria, *Dec., Jan.*
L'Inconnue, *Jan., Apr.*
Beurré Rance, *Jan., Apr.*

6.

Beurré de Mans, *Aug.*
Beurré Giffard, *Sept.*
Navez Peintre, *Sept.*
Doyenné Boussoch, *Oct.*
Duchesse d'Orléans, *Oct.*
Figue de Naples, *Nov.*
Paradise d'Automne, *Oct., Nov.*
Comte de Flandres, *Nov., Dec.*
Rousselet Enfant Prodigue, *Dec.*
Alexandre Bivort, *Dec., Feb.*
Jean de Witte, *Jan., Apr.*
Cassante de Mars, *Mar., May.*

7.

Barbe Nélis, *Aug.*
Summer Crasanne, *Aug., Sept.*
Beurré des Béguines, *Sept.*
Marie Louise d'Uccle, *Oct.*
Belle Julie, *Oct., Nov.*
Maréchal de Cour, *Oct., Nov.*
Huyshe's Princess of Wales, *Nov., Dec.*
Leopold the First, *Dec., Jan.*
Beurré d'Anjou, *Oct., Jan.*
Beurré Duhaume, *Dec., Feb.*
Notaire Minot, *Jan., Feb.*
Eliza d'Heyst, *Feb., Mar.*

III. VARIETIES REQUIRING A WALL, OR WHICH ARE IMPROVED BY SUCH PROTECTION.

Bergamotte Esperen
Beurré Bosc
Beurré Diel
Beurré Rance
Beurré Sterckmans
Brown Beurré
Colmar
Crasanne
Duchesse d'Angoulême
Easter Beurré
Forelle
Gansel's Bergamot
Glou Morçeau
Knight's Monarch
Ne Plus Meuris
Passe Colmar
Prince Albert
St. Germain
Van Mons Léon Leclerc
Winter Nélis

IV. VARIETIES FOR ORCHARD STANDARDS.

Aston Town
Autumn Bergamot
Beurré Capiaumont
Bishop's Thumb
Caillot Rosat
Croft Castle
Eyewood
Fertility
Hampden's Bergamot
Hessle
Jargonelle
Jersey Gratioli
Lammas
Louise Bonne of Jersey
Suffolk Thorn
Swan's Egg
Williams's Bon Chrêtien
Windsor
Winter Nélis
Vallée Franche
Yat

V. VARIETIES FOR STEWING AND PRESERVING.

Belmont
Besi d'Héry
Black Worcester
Catillac
Flemish Bon Chrêtien
Spanish Warden
Verulam
Winter Franc Réal

VI. VARIETIES FOR NORTHERN LATITUDES, AND EXPOSED SITUATIONS IN THE MIDLAND AND SOUTHERN COUNTIES.

*Those marked * require a wall.*

Doyenné d'Été
Citron des Carmes
Jargonelle
Williams's Bon Chrêtien
Beurré d'Amanlis
Louise Bonne of Jersey
Hessle
Comte de Lamy
Jersey Gratioli
Red Doyenné
Thompson's
*Duchesse d'Angoulême
*Marie Louise
*Beurré Diel
Knight's Monarch
*Beurré Rance

VII. THE BEST PERRY PEARS.

EARLY VARIETIES.

Cheat-boy
Moorcroft
Parsonage
Taynton Squash
Thorn Pear
White Squash

MID-SEASON VARIETIES.

Arlingham Squash
Barland
Black Huff-cap
Holmer
Chaseley Green
Longland
Winnal's Longland
White Longland
Oldfield
Pine Pear
Yellow Huff-cap
Yoking House

LATE VARIETIES.

Aylton Red
Butt Pear
Coppy Pear
Red Pear
Rock Pear
Thurston Red

THE BEST PEARS,

ARRANGED IN THEIR ORDER OF RIPENING.

July.

Amiré Joannet
Petit Muscat
Summer Doyenné

July and August.

Citron des Carmes
Early Rousselet

August.

Ananas de Courtrai
Barbe Nélis
Beurré Giffard
Beurré de Mans
Beurré Précoce
Bloodgood
Caillot Rosat
Dearborn's Seedling
Fondante de Cuerne
Jargonelle
Œuf
Peach
Summer Rose
Vallée Franche

August and September.

Désiré Cornélis
Passans de Portugal
Rosteitzer
St. Denis
Souvenir du Congrès
Sucrée de Hoyerswerda
Summer Crasanne
Williams's Bon Chrêtien

September.

Ambrosia
Beadnell's Seedling
Beurré d'Amanlis
Beurré des Béguines
Cassante du Comice
Colmar d'Été
Doctor Hogg Bergamot
Elton
Flemish Beauty
Golden Queen
Madame Treyve
Napoléon III.
Navez Peintre
Pius IX.
Professor du Breuil
Rivers
Rousselet de Rheims

Rousselet de Stuttgardt
St. Ghislain
St. Michel Archange
Simon Bouvier
Summer Beurré d'Aremberg
Summer Franc Réal
Summer Thorn
Yat

September and October.

Amandine de Rouen
Amelie Leclerc
British Queen
Beurré Benoît
Beurré Superfin
Dunmore
Fondante d'Automne
Fondante Van Mons
Henry the Fourth
Paradise d'Automne
Robert Hogg
Styrian
Vineuse
White Doyenné

October.

Adèle de St. Denis
Autumn Bergamot
Autumn Nélis
Baronne de Mello
Bergamotte Buffo
Bergamotte de Millepieds
Beurré Capiaumont
Beurré Hardy
Bishop's Thumb
Bois Napoléon
Brown Beurré
Bouvier Bourgmestre
Charles d'Autriche
Comte de Lamy
Deux Sœurs
Doctor Lentier
Doctor Nélis
Dorothée Royale Nouvelle
Duchesse d'Orléans
Emile d'Heyst
Frédéric de Prusse
Frédéric de Wurtemberg
Golden Russet
Henkel d'Hiver
Jersey Gratioli
Louise Bonne of Jersey
Madame Appert
Madame Baptiste Desportes
Madame Henri Desportes
Marie Louise d'Uccle
Nectarine
Orange Manderine
Passe Colmar Musqué
Pomme Poire
De Quentin
Retour de Rome
Red Doyenné
Rousselet Enfant Prodigue
Seckle
Sinclair
Sucrée Vert
Suffolk Thorn
Swan's Egg
Surpasse Virgoulieu
Thérèse Appert
Tillington
Urbaniste

October and November.

Aston Town
Belle Julie
Beurré Bosc
Beurré Diel
Comte d'Egmont
Doyenné du Comice
Durondeau
Gansel's Bergamot
Gendebien
Jalousie de Fontenay
De Maraise
Maréchal de Cour
Maréchal Dillen
Marie Louise
Millot de Nancy
Musette de Nancy
Passe Colmar Musqué
Pitmaston Duchess
Sieulle

October to December.

Althorp Crasanne
Amiral Cécile

October to January.

Beurré d'Anjou

November.

Besi d'Esperen
Beurré Clairgeau
Caroline Hogg
Délices d'Hardenpont
Dr. Andry
Doyen Dillen
Figue de Naples
Fondante de Charneu
Fondante du Comice
Fondante de Woelmet
Gansel-Seckle
Lawrence
Leopold Riche
Nouveau Poiteau
Rondelet
Soldat Esperen
Soldat Laboureur
Tardif de Mons
Thompson's
Van Mons Léon Leclerc

November and December.

Belle Rouennaise
Beurré Berckmans
Beurré Duval
Beurré de Ghélin
Beurré Six
Comte de Flandre
Crasanne
Duc Alfred de Cruy
Emerald
Fondante de Malines
Huyshe's Prince Consort
Huyshe's Princess of Wales
Maud Hogg
Napoléon
Passe Colmar
Princess Charlotte
Rousselet de Jonghe
Triomphe de Jodoigne

November to January.

Bergamotte Dussart
Hacon's Incomparable
Huyshe's Prince of Wales
Jaminette
Lewis
St. Germain

November to February.

Forelle
Winter Nélis

November to March.

Chaumontel
Colmar

December.

Beurré Bachelier
Catinka
Dr. Trousseau
Downton
Doyenné Defays
Duc de Nemours
Henriette
Jewess

Joly de Bonneau
Madame Loriol de Barny
Maréchal Vaillant
Rousselet Enfant Prodigue

December and January.
Beurré d'Aremberg
Beurré Delfosse
Beurré Langelier
Bezi Vaet
Glou Morçeau
Huyshe's Victoria
Leopold the First
Moccas
Monarch
Zéphirin Grégoire

December to February.
Alexandre Bivort
Beurré Duhaume
Beurré de Jonghe
Doyenné d'Alençon
General Todleben

January.
Broompark
Doyenné Goubault

January and February.
Beurré Sterckmans
Joséphine de Malines
Notaire Minot

January to April.
Bergamotte Esperen
Beurré Rance
Easter Beurré
L'Inconnue
Jean de Witte
Nec Plus Meuris
Passe Crasanne
Prince Albert

February and March.
Elisa d'Heyst
Marie Guisse
Nouvelle Fulvie
Olivier de Serres

March to May.
Alexandrine Mas
Basiner
Besi Goubault
Besi Mai
Cassante de Mars
Madame Millet
March Bergamot
Van-de Weyer Bates

PINE-APPLES.

SYNOPSIS OF PINE-APPLES.

I. LEAVES SPINELESS.

A. *Fruit roundish, oval, or cylindrical.*

Flowers purple.

Smooth-leaved Cayenne
Smooth-leaved Havannah

II. LEAVES WITH ABOUT 4 TO 6 SPINES IN AN INCH.

A. *Fruit roundish, oval, or cylindrical.*

* *Flowers lilac.*

Blood Red
Charlotte Rothschild
Moscow Queen
Prickly Cayenne
Queen
Silver-striped Queen

** *Flowers purple.*

Black Antigua
Ripley's

B. *Fruit tall and conical.*

* *Flowers purple.*

Lady Beatrix Lambton
Prince Albert

III. LEAVES WITH ABOUT 6 TO 8 SPINES IN AN INCH.

A. *Fruit roundish, oval, or cylindrical.*

* *Flowers lilac.*

Globe
Lemon Queen
Otaheite

** *Flowers purple.*

Montserrat

B. *Fruit tall and conical.*

* *Flowers lilac.*

Black Sugar-loaf
Enville
Trinidad

** *Flowers purple.*

Lord Carrington.

IV. LEAVES WITH ABOUT 11 SPINES IN AN INCH.

A. *Fruit roundish, oval, or cylindrical.*

* *Flowers purple.*

Black Jamaica
Providence
Thoresby Queen

B. *Fruit tall and conical.*

* *Flowers purple.*

Hurst House

Anson's. See *Otaheite.*

Barbadoes Queen. See *Lemon Queen.*

BLACK ANTIGUA (*Brown Antigua*).—Fruit, cyndrical, inclining to oval, thickly covered with meal, and when ripe dark ochre. Pips, very large and prominent, the scales covering rather more than one-third, and terminating in short blunt points. Flesh, pale yellow, slightly fibrous, rather soft and melting, with a pleasant acid, remarkably juicy, sweet, and highly flavoured. Crown, small. Flowers, purple.

An excellent and highly flavoured pine, if cut when it begins to turn from green to yellow. Mr. Munro says, "During summer it is the most delicious and highly flavoured fruit with which I am acquainted."

BLACK JAMAICA (*Montserrat* of Speechly; *St. Vincent's Sugar-loaf*).—Fruit, oval, rather compressed at the base and the crown; dark olive, changing when ripe to dark orange or copper. Pips, roundish, or angular, medium sized, concave in the centre; scales, covering one-third, and terminating in lengthened points. Flesh, pale yellow, firm, slightly stringy, very rich, juicy, and highly flavoured. Crown, large, spreading, and very mealy. Flowers, purple.

An excellent fruit, particularly in the winter months; keeps some time after being ripe, and bears carriage better than any other variety.

BLACK SUGAR-LOAF.—Fruit, tall and conical, darkish purple, and slightly mealy before ripening, but light orange when ripe. Pips, above medium size, sometimes a little depressed in the centre; scales, covering one-third, and terminating in a short blunt point. Flesh, very pale lemon-colour, rather stringy, very juicy and sweet, with an agreeable pleasant acid. Crown, rather large. Flowers, lilac.

BLOOD RED.—Fruit, cylindrical, sometimes tapering a little to the summit; dark purple, and very mealy, but when ripe reddish chocolate. Pips, rather medium sized, slightly prominent; scales, half covering them, and terminating abruptly in very short points. Flesh, white, rather soft and melting, somewhat stringy, neither very juicy nor highly flavoured. Crown, medium sized. Flowers, lilac.

This pine is easily distinguished by the purplish red colour of its leaves.

Brazil. See *Montserrat.*

Brown Antigua. See *Black Antigua.*

CHARLOTTE ROTHSCHILD.—Fruit, large, cylindrical, sometimes tapering a little towards the crown; dark olive green, changing when ripe to a fine rich yellow colour. Pips, large and flat; scales half covering them, and terminating in short blunt points. Flesh, yellow, tender, and melting, and richly flavoured. Crown, medium sized. Flowers, lilac.

Common Queen. See *Queen*.

ENVILLE.—Fruit, tall and conical, weighing from six to seven pounds; dark purple, tinged with brownish red, and very mealy, but when ripe deep reddish yellow. Pips, about medium size, slightly prominent; and the scales copper-coloured, covering about one-third of the pips, and terminating in long acute points. Flesh, almost white, opaque, soft and melting, without much fibre, juicy, and rather rich and sweet. Crown, small, often cockscomb-shaped. Flowers, lilac.

A very handsome pine, but neither very rich nor highly flavoured.

Fairries Queen. See *Hurst House*.

GLOBE.—Fruit, globular, sometimes rather cylindrical; dark olive, changing as it ripens to darkish yellow; slightly mealy. Pips, middle size, rather prominent, the scales covering about one-third, and terminating in rather lengthened points. Flesh, yellow, transparent, very juicy, and slightly stringy, sweet, rich, and rather acid. Crown, small. Flowers, lilac.

It generally weighs from three to five pounds, but does not swell readily during winter.

HURST HOUSE (*Fairries Queen*).—Fruit, large, tall, conical; dark dull olive, changing as it ripens to dull yellow. Pips, prominent, half covered with the scales, which have long points. Flesh, juicy, firm, and of good flavour. Crown, medium sized. Flowers, purple.

A useful summer pine, weighing from six to eight pounds.

LADY BEATRIX LAMBTON.—Fruit, large, tall, conical; rich yellow when quite ripe, with an orange tinge in the furrows of the pips. Pips, an inch across, flattened, one half covered by the bright copper-coloured scale. Flesh, pale yellow, tender, and transparent, very juicy, and richly flavoured. Crown, medium sized. Flowers, purple.

The fruit weighs from seven to eleven pounds.

Raised at Lambton Castle, Durham, by Mr. Stevenson.

LEMON QUEEN (*Barbadoes Queen*).—Fruit, cylindrical; bright lightish green, but pale lemon-colour and slightly mealy when ripe. Pips, rather above medium size, flat; the scales covering about one-half, and terminating in short points, which adhere closely to the fruit. Flesh, pale yellow, transparent, very juicy, slightly stringy, rather sweet and pleasant, though not very highly flavoured. Crown, medium sized, often cockscomb-shaped. Flowers, large; lilac.

LORD CARRINGTON.—Fruit, large, weighing from five to six pounds, conical, and handsomely shaped, of a fine dark orange colour. Pips, medium sized, nearly flat. Flesh, yellow, tender, melting, and very juicy, with a rich and delicious flavour. Crown, medium sized. Flowers, purple.

This fine winter pine was brought into notice by Mr. Miles, gardener to Lord Carrington, of Wycombe Abbey, and received a first-class certificate from the Royal Horticultural Society in 1877.

MONTSERRAT (*New Ripley; Brazil; St. Vincent's Cockscomb*).—Fruit, cylindrical, sometimes broader at the top and narrowing downwards; dark green, and mealy, changing to pale orange tinged with copper-colour. Pips, medium sized, rather flat, the scales covering one-half, deep red towards the points. Flesh, solid, lemon-coloured, semi-transparent, somewhat stringy, juicy, and acid, without much flavour or sweetness. Crown, rather large. Flowers, purple.

This is not a pine of any great merit, though it used to be a good deal grown at one time.

Montserrat (of Nicol). See *Ripley*.

Montserrat (of Speechly). See *Black Jamaica*.

MOSCOW QUEEN.—The fruit of this is similar in all respects to the Queen, but the plant is distinguished from it by the leaves being furrowed, and in the veins on the under-surface being entirely destitute of mealiness, thereby causing it to have a striped appearance. It is an excellent and highly flavoured fruit, and superior to the Common Queen.

New Ripley. See *Montserrat*.

OTAHEITE (*Anson's*).—Fruit, cylindrical, inclining to oval; deep olive green, densely covered with meal, deep orange-yellow when ripe. Pips, large and flat, the scales covering rather more than a third, and ending in short points, which adhere closely to the pips. Flesh, pale yellow, rather stringy, and slightly acid, very juicy, but particularly well flavoured. Crown, small. Flowers, lilac.

A large free-growing pine, generally weighing from four to seven pounds.

Old Queen. See *Queen*.

Old Ripley. See *Ripley*.

PRICKLY CAYENNE.—Fruit, large, weighing from six to eight pounds, cylindrical, tapering a little towards the crown; darkish olive green, but changing as it ripens to dark orange-yellow; not mealy. Pips, an inch in diameter, rather more than half covered by the scales. Flesh, melting, pale yellow, not very juicy, and of good flavour. Crown, medium sized. Flowers, lilac.

This, with the exception of the prickles, is very much like Smooth-leaved Cayenne, but the fruit does not keep so well, and it sometimes begins to decay at the base before it is quite ripe at the top.

PRINCE ALBERT.—Fruit, large, varying from six to eight pounds weight; tall, conical; yellow, with a bronze tinge. Pips, round and prominent, about half covered with the scales. Flesh, yellow, tender, and very juicy, with a rich and exquisite flavour. Crown, medium sized. Flowers, purple.

This is a summer and autumn fruit.

PROVIDENCE (*White Providence*).—Fruit, large, oval or cylindrical, as wide at the top as at the bottom; dark green or purple, and very mealy, changing gradually to reddish yellow as it ripens. Pips, very large, and nearly flat, rather depressed in the centre, the scales nearly half covering them, and terminating in shortened blunt points. Flesh, white, solid, sweet, and juicy, rather soft and melting, and without much flavour. Crown, large. Flowers, large; dark purple.

This is the largest and one of the coarsest of all the pine-apples. The largest I have ever heard of was that grown by the gardener to Mr. Edwards, of Rheola Vale, near Neath, in South Wales. It weighed fourteen pounds twelve ounces, including four gill-suckers, and measured twenty-six inches in circumference, and twelve inches in height.

QUEEN (*Common Queen; Old Queen*).—Fruit, cylindrical; pale green and mealy, changing to rich deep yellow when ripe. Pips, rather below medium size, and a little prominent, the scales covering rather more than one-third, and ending in lengthened points. Flesh, pale yellow, very slightly fibrous, melting, remarkably juicy and sweet, with a rich pleasant acid. Crown, medium sized. Flowers, lilac.

This is supposed to be the oldest pine-apple we have, and it is one of the best varieties we have for general cultivation. The kind called Ripley's Queen is more tender, and does not throw up so many suckers.

RIPLEY (*Old Ripley; Montserrat* of Nicol).—Fruit, roundish ovate, sometimes rather cylindrical, slightly compressed at either end; very deep green, thickly covered with meal on the middle part of the pips; pale copper-coloured when ripe. Pips, rather above medium size, and prominent, the scales covering about one-half, and terminating in long acute points. Flesh, pale yellow, very sweet and rich, firm and crisp, not stringy, and of a very agreeable flavour. Crown, medium sized. Flowers, purple.

This is easily distinguished by being densely covered with meal on the centre of the pips. It is a large, handsome, highly flavoured fruit, and swells freely in winter.

ST. VINCENT.—Fruit, rather small, bluntly conical, slightly mealy, of a dull olive colour, changing to dingy yellow when ripe. Pips, medium sized, flat, rather depressed in the centre, the scales covering nearly the half, and having short tops, which adhere closely to the fruit. Flesh, pale yellow, juicy, crisp, without much fibre, rich, sweet, and very highly flavoured. Crown, medium sized. Flowers, purple.

This generally weighs from two to four pounds, and swells readily during the winter months.

St. Vincent's Cockscomb. See *Montserrat*.

St. Vincent's Sugar-loaf. See *Black Jamaica*.

SMOOTH-LEAVED CAYENNE.—Fruit, large, weighing from seven to ten pounds, cylindrical; dark orange-yellow. Flesh, pale yellow, rich, and highly flavoured. Crown, large. Flowers, purple.

This is the best of all winter pines.

SMOOTH-LEAVED HAVANNAH (*Green Havannah*).—Fruit, cylindrical, tapering a little towards the summit; dark brownish purple, very mealy, changing to dark orange when ripe. Pips, large, flat, and a little depressed in the centre, the scales covering one-third, and terminating in a long reflexed point. Flesh, pale yellow, rather solid, without much fibre, very juicy, rich, sweet, and highly flavoured.

SILVER-STRIPED QUEEN.—This differs from the Queen in having the margins of the leaves striped with white.

THORESBY QUEEN (*Bennett's Seedling*).—Fruit, large, weighing from six to eight pounds, ovate or cylindrical; clear yellow. Pips, flat, covered about one-half by the scales. Flesh, orange-yellow, of good flavour. Crown, small. Flowers, purple.

TRINIDAD (*Pitch Lake*).—Fruit, tall, conical; dark olive, lightly covered with meal, changing when ripe to dark orange, and lightly tinged with red on the lower part of the pips, which are large, roundish, and only slightly angular, and with depressed centre, except in the lower part of the fruit, where they are a little prominent. Scales cover about half the pips, and terminate in long acute points in the lower part, but near the top they are shorter. Flesh, yellow, soft, with little fibre, very fragrant and sweet, without acidity, delicately and highly flavoured. Crown, very small. Flowers, lilac. Leaves, considerably tinged with reddish brown.

The fruit attains to about six pounds weight.

White Providence. See *Providence*.

PLUMS.

SYNOPSIS OF PLUMS.

I. FRUIT ROUND.

* *Summer shoots smooth.*

1. *Skin dark.*—NECTARINES.

A. FREE-NECTARINES.—*Flesh separating from the stone.*

Angelina Burdett
Belvoir
Corse's Nota Bene
Damas d'Espagne
Damas de Mangeron
Italian Damask
Kirke's
De Montfort
Nectarine
Peach
Prince of Wales
Purple Gage
Queen Mother
Red Apricot
Woolston Black

B. CLING-NECTARINES.—*Flesh adhering to the stone.*

Belgian Purple
De Chypre
Late Rivers
Nelson's Victory
Sandall's
Suisse
Sultan

2. *Skin pale.*—GAGES.

A. FREE-GAGES. — *Flesh separating from the stone.*

Abricotée de Braunau
Aunt Ann
Boddaert's Green Gage
Brahy's Green Gage
Bryanstone Gage
Early Green Gage
General Hand
Green Gage
Jodoigne Green Gage
July Green Gage
Large White Damask
Late Green Gage
Meroldt's Golden Gage
Reagle's Gage
Reine Claude de Bavay
Transparent Gage
Yellow Damask
Yellow Gage

B. CLING-GAGES.—*Flesh adhering to the stone.*

Knight's Green Drying
Lucombe's Nonesuch
McLaughlin
Tay Bank
Yellow Jerusalem

** *Summer shoots downy.*

1. *Skin dark.*—ORLEANS.

A. FREE-ORLEANS. — *Flesh separating from the stone.*

Coe's Late Red
Columbia
Damas Musqué
Damas de Provence
Early Blue
Early Orleans
Norbert
Orleans
Royale
Royale Hâtive
Royale de Tours
Tardive de Chalons

B. CLING-ORLEANS. — *Flesh adhering to the stone.*

Morocco

2. *Skin pale.*—APRICOTS.

A. FREE-APRICOTS.—*Flesh separating from the stone.*

Apricot
Drap d'Or
Harriet
Lawrence's Favourite
Leigel's Apricot
Rivers's Early Apricot
Royal Bullace

B. CLING-APRICOTS.—*Flesh adhering to the stone.*

Hulings's Superb
Imperial Ottoman
Reine Blanche
White Bullace

II. FRUIT OVAL.

† *Summer shoots smooth.*

1. *Skin dark.*—PRUNES.

A. FREE-PRUNES.—*Flesh separating from the stone.*

D'Agen
Autumn Compôte
Cooper's Large
Czar
Early Rivers
Eugène Fürst
Fotheringham
Italian Prune
Jerusalem
Lafayette
Mitchelson's
Noire de Montreuil
Quetsche
Red Magnum Bonum
Rivers's Early Damson
Royal Dauphin

B. CLING-PRUNES.—*Flesh adhering to the stone.*

Belle de Louvain
Blue Impératrice
Bonnet d'Evêque
Cherry
Frost Plum
Ickworth Impératrice
Impériale de Milan
Lombard
Nouvelle de Dorelle
Pond's Seedling
Prince Englebert
Smith's Orleans
Standard of England
Wyedale

2. *Skin pale.*—IMPERIALS.

A. FREE-IMPERIALS.—*Flesh separating from the stone.*

Damas Dronet
Dana's Yellow Gage
Dunmore
Golden Esperen
Mamelounée
Oullins Golden
Roe's Autumn
St. Etienne
St. Martin's Quetsche
White Impératrice

B. CLING-IMPERIALS.—*Flesh adhering to the stone.*

Admiral de Rigny
Coe's Golden Drop
Downton Impératrice
Emerald Drop
Guthrie's Golden
Guthrie's Late Green
Jefferson
Lawson's Golden
Pershore
St. Catherine
Topaz
Waterloo
White Magnum Bonum

†† *Summer shoots downy.*

1. *Skin dark.*—PERDRIGONS.

A. FREE-PERDRIGONS.—*Flesh separating from the stone.*

Cheston
Damas de Septembre
Damson
Diamond
Diaprée Rouge
Early Favourite
Perdrigon Violet Hâtif
Red Perdrigon
Reine Victoria
Stoneless
Van Mons' Red
Victoria
Violet Damask

B. CLING-PERDRIGONS.—*Flesh adhering to the stone.*

Belle de Septembre
Blue Perdrigon
Corse's Admiral
Denbigh
Goliath
Isabella
Précoce de Tours
Prune Damson
Winesour

2. *Skin pale.*—MIRABELLES.

A. FREE-MIRABELLES.—*Flesh separating from the stone.*

Bleeker's Yellow
Early Mirabelle
Edouard Sénéclause
Gisborne's
Hudson
Mirabelle Petite
Précoce de Bergthold
Prince's Imperial
Washington
White Perdrigon
White Primordian

B. CLING-MIRABELLES.—*Flesh adhering to the stone.*

Bingham
Denniston's Superb
Graf Gustave Von Egger
Mann's Imperial
White Damson

Abricot Rouge. See *Red Apricot.*

Abricotée Blanche. See *Apricot.*

ABRICOTÉE DE BRAUNAU (*Reine Claude Braunau*).—Fruit, large; roundish, and slightly oval, rather flattened on the sides, and marked with a suture, which is deep towards the stalk, and higher on one side than the other. Skin, whitish green, covered with a thick white bloom on the shaded side, and reddish, with some spots of deeper red, on the side next the sun. Stalk, an inch long, thick. Flesh, separating from the stone, yellow, firm, juicy, sweet, sugary, and richly flavoured.

A first-rate dessert plum; ripe in the middle of September. Shoots, smooth.

This was raised by Dr. Liegel of Braunau about the year 1810.

In the first edition of this work I by mistake described under this name another plum which is called Abricotée de Braunau Nouvelle, but to which I have now applied the name of *Liegel's Apricot.*

Abricotée de Braunau Nouvelle. See *Liegel's Apricot.*

Abricotée Rouge. See *Red Apricot.*

Abricotée de Tours. See *Apricot.*

ADMIRAL DE RIGNY.—Fruit, medium sized, an inch and three-quarters long and an inch wide; roundish oval, marked with a shallow suture. Skin, yellowish green, flaked and striped with darker green, like Washington, and with a few crimson dots on the side next the sun. Stalk, about three-quarters of an inch long, not deeply inserted. Flesh, yellow, tender, melting, very juicy and richly flavoured; adhering slightly to the stone.

A very excellent dessert plum, ripe in the middle and end of August. Shoots, smooth.

D'AGEN (*Agen Datte; Prune d'Ast; Prune du Roi; Robe de Sargent; St. Maurin*).—Fruit, medium sized; obovate, and somewhat flattened on one side. Skin, deep purple, almost approaching to black, and covered with blue bloom. Stalk, short. Flesh, greenish yellow, sweet, and separates freely from the stone.

An excellent dessert plum either for dessert or preserving; ripe in the end of September. It is this plum in a dried state which forms the famous Prunes d'Agen, which are superior to those of the Touraine. Young shoots, smooth. The tree is a good grower and an abundant bearer.

I have given Prune d'Ast as a synonyme of this variety on the authority of Mr. Thompson, although Calvel describes them as different, and says it is to be preferred to the D'Agen for making prunes, and bears a considerable resemblance to it; is larger, but not so good as a dessert plum.

Agen Datte. See *D'Agen.*

Alderton. See *Victoria*.

Aloise's Green Gage. See *Green Gage*.

Altesse Double. See *Italian Prune*.

Amber Primordian. See *White Primordian*.

American Damson. See *Frost Plum*.

ANCIENT CITY.—Fruit, large; roundish, inclining to oval, with a deep suture, which is higher on one side than the other, especially at the crown. Skin, yellow, tinged with green when ripe, and mottled with crimson specks on the side next the sun, and covered with thin white bloom. Stalk, over half an inch long, pretty stout. Flesh, yellow, veined with white, separating freely from the stone, except on the ventral side, where it adheres; it is rather firm and coarse, and not richly flavoured.

A second-rate plum, more adapted for cooking than for the dessert.

ANGELINA BURDETT.—Fruit, above medium size; round, and marked with a suture, which is deepest towards the stalk. Skin, thick, dark purple, thickly covered with brown dots and blue bloom. Stalk, about an inch long. Flesh, yellowish, juicy, rich, and highly flavoured, separating from the stone.

An excellent dessert plum; ripe in the beginning of September, and, if allowed to hang till it shrivels, it becomes a perfect sweetmeat. The tree is a good bearer, and hardy. Shoots, smooth.

Anglaise Noire. See *Orleans*.

APRICOT (*Abricotée Blanche; Abricotée de Tours; Old Apricot; Yellow Apricot*).—Fruit, large, at least more so than the Green Gage, to which it is similar in shape, being roundish and slightly elongated, with a deep suture on one side of it. Skin, yellowish, with a tinge of red next the sun, strewed with red dots, and covered with a white bloom. Stalk, very short, about half an inch long. Flesh, yellow, melting, and juicy, with a rich, pleasant flavour, and separating freely from the stone.

An excellent dessert plum, requiring a wall to have it in perfection, and when well ripened little inferior to the Green Gage; ripe in the middle of September. The young shoots are covered with a whitish down, and the tree is an excellent bearer.

The Apricot Plum of the Horticultural Society's Catalogue is a very different and inferior variety to this. It is the Prune d'Abricot of Bretonnerie. Abricot Ordinaire of Knoop resembles this in colour, but is longer in shape, the flesh dry and doughy, is a clingstone, and the young shoots are smooth.

ARCHDUKE (*Late Diamond*).—This is an oval purple plum, smaller than Diamond, which ripens in the second week of October. It was raised by Mr. Rivers.

Askew's Golden Egg. See *White Magnum Bonum*.

Askew's Purple Egg. See *Red Magnum Bonum.*

AUNT ANN (*Guthrie's Aunt Ann*).—This is a large, round plum, of a greenish yellow colour. The flesh of a rich, juicy flavour, and separates freely from the stone.

It ripens in the middle of September. The tree is very hardy and productive. Shoots, smooth.

Autumn Beauty. See *Belle de Septembre.*

AUTUMN COMPÔTE.—Fruit, large, oval, marked with a shallow suture. Skin, bright red. Stalk, three-quarters of an inch long, inserted in a close, narrow cavity. Flesh, tender, juicy, and well-flavoured.

A valuable culinary plum, which makes a fine preserve; ripe in the end of September. When preserved the pulp is of an amber colour, flavour rich, and possessing more acidity than the Green Gage does when preserved. Shoots, smooth.

It was raised by Mr. Rivers, of Sawbridgeworth, from Cooper's Large.

Autumn Gage. See *Roe's Autumn.*

Avant Prune Blanche. See *White Primordian.*

D'Avoine. See *White Primordian.*

Azure Hâtive. See *Early Blue.*

Battle Monument. See *Blue Perdrigon.*

Becker's Scarlet. See *Lombard.*

Beekman's Scarlet. See *Lombard.*

BELGIAN PURPLE (*Bleu de Belgique*).—Fruit, medium sized; roundish, marked with a shallow suture, one side of which is a little swollen. Skin, deep purple, covered with blue bloom. Stalk, about an inch long, inserted in a cavity. Flesh, greenish, rather coarse, very juicy, sweet, and rich, slightly adherent to the stone.

A valuable cooking plum; ripe in the middle of August. Shoots, smooth.

BELLE DE LOUVAIN.—Fruit, large, two inches and a quarter long, and an inch and three-quarters wide; long oval, marked with a well-defined suture. Skin, reddish purple, covered with a delicate bloom. Stalk, three-quarters of an inch long, stout, and inserted in a considerable depression. Flesh, yellow, firm, adhering closely to the stone, and with an agreeable flavour.

A culinary plum, in use in the end of August. Shoots, smooth.

BELLE DE SEPTEMBRE (*Autumn Beauty; Reina Nova; Gros Rouge de Septembre*).—Fruit, large, roundish oval, marked with a

shallow suture. Skin, thin, violet-red, thickly covered with yellow dots, and a thin blue bloom. Stalk, half an inch long, slender, inserted in a shallow cavity. Flesh, yellowish white, firm, juicy, sweet, and aromatic, adhering rather to the stone.

A first-rate plum for cooking or preserving; it furnishes a fine crimson juice or syrup. Ripe in the beginning and middle of October. Shoots, downy.

BELVOIR PLUM.—Fruit, above medium size, the size of a Green Gage, round, marked on one side with a faint suture, which is deepest towards the stalk. Skin, thin, black when quite ripe, covered with markings of russet and russet dots, and a fine bright blue bloom. Stalk, half an inch long. Flesh, yellow, tender, richly flavoured and sweet, separating from the stone.

A first-rate late plum, which hangs till the middle of November in perfect condition. Shoots, smooth.

BINGHAM.—Fruit, large and handsomely shaped; oblong. Skin, deep yellow, and somewhat spotted with bright red next the sun. Stalk, slightly inserted. Flesh, yellow, juicy, rich, and delicious, adhering to the stone.

An excellent dessert plum; ripe in the middle of September. It is of American origin, and does not acquire its full richness of flavour in this country when grown as a standard, but is much improved against a south-east or south-west wall. The young shoots are downy, and the tree is an excellent bearer. It originated in Pennsylvania.

Black Damask. See *Morocco.*

Black Morocco. See *Morocco.*

Black Perdrigon. See *Blue Gage.*

Bleeker's Gage. See *Bleeker's Yellow.*

Bleeker's Scarlet. See *Lombard.*

BLEEKER'S YELLOW (*Bleeker's Yellow Gage; Bleeker's Gage; German Gage*).—Fruit, medium sized; roundish oval, suture obscure. Skin, yellow, with numerous imbedded white specks, and covered with thin white bloom. Stalk, downy, an inch and a quarter long, and attached without depression. Flesh, yellow, rich, sweet and luscious, separating from the stone.

A delicious dessert plum; ripe in the middle of September. The young shoots are downy, and the tree is hardy, and an excellent bearer.

It was raised about the year 1805 by Mrs. Bleeker, of Albany, U.S., from a stone of a German prune which had been imported from Germany.

Bleeker's Yellow Gage. See *Bleeker's Yellow.*

Bleu de Belgique. See *Belgian Purple.*

Blue Gage. See *Early Blue.*

BLUE IMPÉRATRICE (*Impératrice; Impératrice Violette; Empress*).—Fruit, medium sized; obovate, tapering considerably towards the stalk so as to form a neck, with a shallow suture on one side. Skin, deep purple, covered with a thick blue bloom. Stalk, about an inch long, and attached without depression. Flesh, greenish yellow, the yellow predominating on the side exposed to the sun, of a rich, sugary flavour, and adhering to the stone.

A first-rate plum; not so juicy as some other varieties, but excellent either for dessert or preserving. Ripe in October, and if allowed to hang on the tree till it shrivels, which it will do, it is particularly rich and sweet. The young shoots are smooth. The tree is an excellent bearer, and should be grown against an east or south-east wall. It will also keep a long time in the house, if in a dry place.

I doubt very much if this is the same as the Impératrice of Duhamel.

BLUE PERDRIGON (*Brignole Violette; Battle Monument; Perdrigon Violette; Violet Perdrigon*).—Fruit, medium sized; oval, widest at the apex, with a shallow suture or furrow on one side, which is slightly flattened. Skin, reddish purple, marked with minute yellowish dots, and covered with thick, greyish white bloom. Stalk, three-quarters of an inch long, inserted in a small and rather deep cavity. Flesh, greenish yellow, firm, rich, sugary, and perfumed, adhering to the stone.

An old and excellent plum, suitable either for the dessert or preserving; ripe the end of August. The young shoots are downy. The tree is a very vigorous grower, but an indifferent bearer, and requires to be grown against an east or south-east wall. The bloom is very tender and susceptible of early frosts. The fruit will hang till it shrivels.

This variety and the White Perdrigon, when dried, form the Pruneaux de Brignole, a small town in Provence. The Perdrigons are reproduced from the stone. Some of the French writers say there are two varieties of Blue Perdrigon, one in which the flesh separates from the stone, and in the other which does not. Hitt describes it as separating from the stone.

BODDAERT'S GREEN GAGE (*Reine Claude Boddaert*).—This in every respect resembles the Green Gage, only it is very much larger. The Green Gage is one of those varieties of the plum which reproduces itself from seed with slight variations, these being either in size or the seasons of ripening. The variety here referred to possesses all the richness of flavour of its parent, is very much larger, and ripens in the end of August.

The young shoots are smooth.

Bolmar. See *Washington.*

Bolmar's Washington. See *Washington.*

Bonum Magnum. See *White Magnum Bonum.*

BONNET D'EVÊQUE.—Fruit, medium sized; oval, inclining to obovate, marked with a faint suture. Skin, dark purple, covered with blue bloom. Stalk, a quarter to half an inch long, not depressed at the insertion. Flesh, yellowish, tender, not very juicy, remarkably rich, adhering to the stone.

A first-rate plum, which shrivels when fully ripe if suffered to hang on the tree till the second week in October. Shoots, smooth.

BOULOUF.—Fruit, very large; roundish oval. Skin, red, covered with violet bloom, and dotted. Flesh, yellow, tender, juicy, with a brisk and perfumed flavour.

An excellent dessert plum; ripe in the end of September.

Bradford Gage. See *Green Gage.*

BRAHY'S GREEN GAGE (*Reine Claude de Brahy*).—Fruit, very large, being upwards of two inches wide and nearly two inches and a half long; roundish, marked with a distinct suture. Skin, yellowish green, covered with a fine bloom. Stalk, about half an inch long, stout, and rather deeply inserted. Flesh, rich yellow, tender, juicy, and melting, and with a very rich flavour.

This is a genuine Green Gage of large size, being over two inches in diameter. In every respect it resembles the old Green Gage, except that it is later, ripening about the end of September. Shoots, smooth. It comes into use and is in season at the same time as Reine Claude de Bavay, and is supposed to have been raised by M. Brahay Eckenholm, at Herstal, near Liège.

Braunauer Königs-pflaume. See *Royale de Braunau.*

Bricette. See *St. Catherine.*

Brignole. See *White Perdrigon.*

Brignole Violette. See *Blue Perdrigon.*

Brugnon Green Gage. See *Green Gage.*

BRYANSTON GAGE.—This is exactly like the Green Gage, but very much larger, and about a fortnight later. It was raised at Bryanston Park, near Blandford, and is said to have been a cross between the old Green Gage and Coe's Golden Drop.

BULLACE.—The Bullace is *Prunus insititia* of botanists, and is found wild in many parts of Great Britain. It and the Damson originate from the same source, and the difference between these two fruits is little more than a name; the round ones being called Bullaces and the oval ones Damsons. These last will be found

described under Damson. There are several varieties of Bullace, of which the following are the best known :—

Black Bullace.—Fruit, small, round, and marked with a faint suture. Skin, quite black, covered with a thin bloom. Flesh, austere till ripened by early frosts. This is found in hedges and woods in Britain.

Essex Bullace (*New Large Bullace*).—Fruit, larger than the common White Bullace, being about an inch or a little more in diameter; round. Skin, green, becoming yellowish as it ripens. Flesh, juicy, and not so acid as the common Bullace.

It ripens in the end of October and beginning of November; and the tree, which forms handsome pyramids, is an enormous bearer.

Royal Bullace.—Fruit, large, about an inch and a quarter in diameter; round, marked with a faint suture. Skin, bright grass-green, mottled with red on the side next the sun, and becoming yellowish green as it ripens, with a thin grey bloom on the surface. Stalk, a quarter of an inch long, very slender, inserted in a wide and rather deep cavity. Flesh, green, separating from the stone, briskly flavoured, and with a sufficient admixture of sweetness to make it an agreeable late fruit.

It ripens in the beginning of October, and continues to hang during the month. The tree is an immense bearer; young shoots.

White Bullace (*Bullace*).—Fruit, small; round. Skin, pale yellowish white, mottled with red next the sun. Flesh, firm, juicy, subacid, adhering to the stone, becoming sweetish when quite ripe in the end of October and beginning of November.

The tree is an immense bearer. Young shoots, downy.

Bury Seedling. See *Coe's Golden Drop*.

BUSH (*Waterloo*).—A large dark maroon-coloured plum, excellent for preserving and other culinary purposes. It will keep sound for three weeks after being gathered. It is in use from the end of September till the middle of October.

It is a great favourite in Kent, and was found in a hedge at Boben, near Sittingbourne, in 1836, and was first propagated by Mr. Fairbeard, of Green Street, from whom I got it in 1844.

In a communication received from Mr. George Bunyard, of Maidstone, he says, "It is of no value for flavour, but is a remarkably free bearer for market. It is an Orleans-shaped plum similar to the Mitchelson's in size, and is of value because the tree is so hardy and robust and does not split and break about as many do when they bear a full crop. I have seen a tree which has many times borne 20 bushels. From what I gather the *Waterloo* is the same kind which, owing to superior culture, soil, and situation, comes larger than usual."

Caledonian. See *Goliath*.

De Catalogne. See *White Primordian*.

Catalonian. See *White Primordian.*

Cerisette Blanche. See *White Primordian.*

Chapman's Prince of Wales. See *Prince of Wales.*

CHERRY (*Early Scarlet; Miser Plum; Myrobalan; Virginian Cherry*).—Fruit, medium sized; cordate, somewhat flattened at the stalk, and terminated at the apex by a small nipple, which bears upon it the remnant of the style like a small bristle. Skin, very thick and pale red, covered with small greyish white dots. Stalk, three-quarters of an inch long, slender, and inserted in a small cavity. Flesh, yellow, sweet, juicy, and subacid, adhering to the stone.

It may be used in the dessert more as an ornamental variety than for its flavour, but it makes excellent tarts. Ripe in the beginning and middle of August. The young shoots are smooth, slender, and thickly set with buds.

This is the Prunus myrobalana of Linnæus. It is frequently grown in shrubberies and clumps, as an ornamental tree, where in spring its profusion of white flowers render it an attractive object.

CHESTON (*Diaprée Violette*; *Friar's*).—Fruit, medium sized; oval, and rather widest at the stalk, and the suture scarcely discernible. Skin, purple, thickly covered with blue bloom, and separating freely from the flesh. Stalk, half an inch long, slender, and attached without depression. Flesh, deep yellow, firm, brisk, and with a sweet, agreeable flavour, separating freely from the stone.

Suitable either for the dessert or preserving; ripe the beginning and middle of August. The young shoots are downy. The tree is a vigorous and an abundant bearer.

It is one of our oldest recorded varieties, being mentioned by Parkinson and Rea. Lindley, and, following him, some subsequent writers, cite the Matchless of Langley as synonymous with this variety; but the Matchless, of that and all English authors who have mentioned it from Rea downwards, is a white or light yellow variety, and consequently cannot be the same as the Cheston.

DE CHYPRE.—Fruit, very large; roundish, and depressed at the apex, with a shallow suture extending the whole length of the fruit, and terminating in a small nipple. Skin, bright purple, covered with blue bloom. Stalk, short and thick, slightly depressed. Flesh, hard and sour, adhering to the stone, but when highly ripened it is sugary, tender, and well flavoured.

Ripe in the beginning and middle of August. The young shoots are smooth, strong, and vigorous, the whole appearance of the tree resembling strongly the Italian Damask.

This is the Prune de Chypre of Duhamel, and is a very different variety from the Damas Musqué, which, according to Duhamel, is sometimes known by this name, and which is made synonymous with De Chypre in the Horticultural Society's Catalogue.

De Chypre. See *Damas Musqué.*

Coe's. See *Coe's Golden Drop*.

COE'S GOLDEN DROP (*Bury Seedling; Coe's; Coe's Imperial; Fair's Golden Drop; Golden Drop; Golden Gage*).—Fruit, very large, being generally about two inches and a half long, and two inches in diameter; of an oval shape, with a short neck at the stalk, marked by a deep suture, extending the whole length of the fruit. Skin, pale yellow, mottled with a number of dark red spots. Stalk, about an inch long, stout, and attached without depression. Flesh, yellowish red, sugary, and delicious, adhering closely to the stone.

One of the best dessert plums, fit either for the dessert or preserving; ripe in the end of September. The tree is healthy, vigorous, and an abundant bearer, and the young shoots are smooth. In the "Guide to the Orchard," Lindley says that by hanging the fruit in a dry, airy place, or wrapping it in soft paper and keeping it dry, it will last a considerable time, and he has eaten it, when kept in this way, twelve months after it had been gathered.

It was raised about the end of the last century by one Jervaise Coe, a market gardener at Bury St. Edmunds, in Suffolk, and, as he supposed, was produced from the stone of a Green Gage impregnated by the White Magnum Bonum, these two varieties having grown side by side in his garden.

Coe's Imperial. See *Coe's Golden Drop*.

COE'S LATE RED (*St. Martin; St. Martin Rouge*).—Fruit, medium sized; round, marked on one side with a deep suture. Skin, bright purple, covered with a thin blue bloom. Stalk, three-quarters of an inch long, not depressed. Fruit, yellowish, firm and juicy, with a sweet and sprightly flavour, and separating from the stone.

As a late plum, ripening in the end of October, and hanging for a month or six weeks later, this is a valuable variety. Shoots, downy.

COLUMBIA (*Columbia Gage*).—Fruit, very large, being two inches or more in diameter; almost perfectly round. Skin, deep reddish purple, thickly covered with blue bloom, and dotted with yellowish dots. Stalk, an inch long, inserted in a small narrow cavity. Flesh, orange, with a rich, sugary, and delicious flavour, separating from the stone.

A valuable dessert plum of the first quality; ripe the beginning and middle of September. The young shoots are downy. The tree is vigorous, and an excellent bearer. The fruit is considerably larger than the Washington.

This is an American variety, and was raised from the Green Gage by Mr. L. W. Lawrence, of Hudson, in the State of New York.

Columbia Gage. See *Columbia*.

Cooper's Blue Gage. See *Early Blue*.

COOPER'S LARGE (*Cooper's Large American; Cooper's Large Red; La Delicieuse; Lady Lucy*).—Fruit, above medium size; oval,

considerably enlarged on one side of the suture, which is broad and shallow. Skin, pale yellow on the shaded side, and dark purple on the side next the sun, covered with numerous brown dots. Stalk, an inch long, inserted in a small cavity. Flesh, yellowish green, juicy, with a rich and delicious flavour, and separating from the stone.

A very valuable dessert plum; ripe the end of September and beginning of October. The young shoots are smooth, the tree vigorous, a most abundant bearer, and succeeds well either as a standard or against a south-east wall.

This variety is of American origin, being raised by a Mr. Joseph Cooper, of New Jersey, from a stone of the Orleans. It was introduced to this country some years ago, and distributed under the name of La Delicieuse, under which name it was brought to this country from Jersey. The synonyme "Lady Lucy" is a corruption of La Delicieuse which originated in the Kentish orchards.

CORSE'S ADMIRAL.—Fruit, large, the size of White Magnum Bonum; oval, considerably swollen on one side of the suture, which is deep and well defined. Skin, light purple, dotted with yellow dots, and covered with pale lilac bloom. Stalk, an inch long, downy, and inserted in a small cavity. Flesh, greenish yellow, brisk and juicy, with a pleasant flavour, and adhering closely to the stone.

A plum of good quality, either for the dessert or preserving; ripe the end of September. The young shoots are downy, and the tree is very productive.

It was raised by Henry Corse, Esq., of Montreal, Canada.

CORSE'S NOTA BENE.—Fruit, large, round. Skin, brownish purple, with sometimes a greenish tinge on the shaded side, and thickly covered with pale blue bloom. Stalk, half an inch long, inserted in a small round cavity. Flesh, greenish, firm and juicy, with a rich, sugary flavour, separating from the stone.

An excellent dessert plum; ripe the middle of September. The young shoots are smooth. The tree is a free grower and an abundant bearer.

This is also a Canadian variety raised by Mr. Corse, of Montreal.

COUNT ALTHANN'S GAGE (*Reine Claude d'Althann; Peine Claude de Comte Hathem; Reine Claude Comte Althan; Reine Claude Althans*).—Fruit, the size and shape of the old Green Gage, or a little larger; inclining to oblate, being compressed at the base and the crown; marked with a broad shallow suture. Skin, bright reddish purple, covered with fine blue bloom and strewed with yellow dots. Stalk, over half an inch long, inserted in a pretty wide and deep cavity. Flesh, rich yellow, separating freely from the stone, juicy, sweet, and with a fine vinous flavour.

A very fine form of the Green Gage, which ripens in the middle of September. Shoots, smooth.

This is a Bohemian plum, raised from seed by Herr Prochasta, gardener to Count Michael Joseph Althann, of Swoyschitz, in Bohemia.

Cox's Emperor. See *Denbigh.*

Crittenden's Damson. See *Damson.*

Crittenden's Prolific Damson. See *Damson.*

CZAR.—Fruit, large; oval, or roundish oval, a little more round than Prince Engelbert, marked with a deep suture and a large style-point. Skin, dull red, but when highly ripened quite black and covered with thin blue bloom, which gives it a bright purple look; on the shaded side, or when not highly ripened, it has a mahogany colour. Stalk, very short, slender, and green, deeply inserted. Flesh, yellowish, tender, very juicy, separating from the stone, and with an agreeable flavour. Stone, very small.

A valuable culinary plum on account of its great size and earliness. It is ripe in the beginning of August. The tree bears as heavily as its parent, Prince Engelbert, and the fruit is quite a fortnight earlier than that variety, and never cracks with the rain. Young shoots, smooth.

This excellent plum was raised by Mr. Rivers, of Sawbridgeworth, from Prince Engelbert, fertilised by Early Prolific, and first fruited in 1874. It received its name from the Emperor of Russia having visited this country during the year of its first fruiting. I received the fruit from Mr. Rivers on the 11th of August, 1874, and it was then dead ripe.

Dalrymple Damson. See *Damson.*

Damas Blanc. See *Large White Damask.*

Damas Blanc Gros. See *Large White Damask.*

Damas Blanc Hâtif Gros. See *Large White Damask.*

Damas Blanc Petit. See *Small White Damask.*

Damas Blanc Très Hâtif. See *Large White Damask.*

DAMAS DRONET.—Fruit, small; oval, and without any apparent suture. Skin, membranous, but separating freely from the flesh, bright green, changing to yellowish as it ripens, covered with a very thin white bloom. Stalk, half an inch long, slender, inserted in a narrow and rather deep cavity. Flesh, greenish, transparent, firm, very sugary, and separating freely from the stone.

A dessert plum of good flavour; ripe in the end of August. Shoots, smooth. The tree in its habit of growth resembles that of Large White Damask.

DAMAS D'ESPAGNE.—Fruit, small, an inch and a quarter in diameter; round, with a very shallow suture. Skin, black-purple, strewed with russet dots. Stalk, half an inch long, inserted in a small shallow cavity. Flesh, yellow, tender, juicy, and well though not richly flavoured, separating from the stone.

A second-rate dessert plum; ripe in the beginning and middle of September. Shoots, smooth.

Damas d'Italie. See *Italian Damask.*

Damas Jaune. See *Yellow Damask.*

DAMAS DE MANGERON (*Mangeron*).—Fruit, above medium size; round, and inclining to oblate, without any apparent suture. Skin, adhering to the flesh, lively purple, strewed with minute yellowish dots, and thickly covered with blue bloom. Stalk, half an inch long, slender, inserted in a small cavity. Flesh, greenish yellow, firm, not very juicy, but sugary, and separating from the stone.

A baking or preserving plum; ripe in the beginning and middle of September. Young shoots, smooth. The tree is a vigorous grower and an abundant bearer.

DAMAS MUSQUÉ (*De Chypre; Prune de Malthe*).—Fruit, small; roundish, flattened at both ends, and marked with a deep suture. Skin, deep purple, or nearly black, thickly covered with blue bloom. Stalk, half an inch long, inserted in a small cavity. Flesh, yellow, firm, very juicy, with a rich and musky flavour, and separating from the stone.

A dessert or preserving plum; ripe in the end of August and beginning of September. Shoots, slightly downy.

DAMAS DE PROVENCE (*Damas de Provence Hâtif*).—Fruit, above medium size; roundish, and slightly flattened, marked on one side with a deep suture. Skin, reddish purple, almost black, covered with thick blue bloom. Stalk, half an inch long, inserted in a small cavity. Flesh, yellowish green, sweet, and pleasantly flavoured, separating from the stone.

A baking plum; ripe in the end of July and beginning of August. Shoots, slightly downy. This is one of the earliest plums, being nearly a month earlier than Précoce de Tours.

DAMAS DE SEPTEMBRE (*Prune de Vacance*).—Fruit, small; oval, marked with a distinct suture. Skin, brownish purple, thickly covered with blue bloom. Stalk, half an inch long, slender, inserted in a narrow and rather deep cavity. Flesh, yellow, firm, rich, and agreeably flavoured when well ripened, and separating from the stone.

A dessert or preserving plum; ripe in the end of September. The tree is very vigorous, and an abundant bearer. Shoots, downy.

Damas de Tours. See *Précoce de Tours.*

Damas Vert. See *Green Gage.*

Damas Violet. See *Violet Damask.*

Damascene. See *Damson.*

Dame Aubert. See *White Magnum Bonum.*

Dame Aubert Blanche. See *White Magnum Bonum.*

Dame Aubert Violette. See *Red Magnum Bonum.*

DAMSON.—The Damson seems to be a fruit peculiar to England. We do not meet with it abroad, nor is any mention made of it in any of the pomological works or nurserymen's catalogues on the Continent. In America the varieties of Damson are as much cultivated as with us, and that is not to be wondered at; but it is singular that the cultivation of Damsons should be confined to our own race.

There are many varieties of this fruit grown in this country, all originating from the native plum, *Prunus insitita*, from which also the Bullace is derived. The only difference between a Bullace and a Damson is that the former is round and the latter oval. Of these, the following are those most worth cultivating:—

American Damson. See *Frost Plum.*

COMMON (*Round Damson*).—Fruit, very small; roundish oval. Skin, deep dark purple or black, covered with thin bloom. Flesh, greenish yellow, juicy, and austere till highly ripened; separating from the stone.

A well-known preserving plum; ripe in the end of September. Young shoots, downy.

CRITTENDEN'S (*Crittenden's Prolific; Prolific; Cluster*).—The fruit of this is larger than that of any of the others; roundish oval. Skin, black, and covered with a thin bloom; ripe in the middle of September.

This is the best of all Damsons. The tree is an immense bearer, and forms handsome pyramids. Young shoots, downy. It was raised by Mr. James Crittenden, of East Farleigh, in Kent, early in the present century.

DALRYMPLE.—This resembles the Prune Damson in its fruit, but the tree is more adapted for northern climates, where the other varieties do not succeed well. It is grown about St. Boswell's, in Roxburghshire. It ripens in October. The tree is of a dwarf habit of growth, and an immense bearer. Young shoots, downy.

PRUNE (*Damascene; Long Damson; Shropshire Damson*).—The fruit of this variety is obovate and much larger than that of the Common Black Damson. The flesh adheres to the stone.

This is a better variety than the common for preserving, and makes an excellent jam; ripe in the middle of September. The tree is not such a good bearer as the common. Young shoots, downy.

RIVERS'S EARLY.—This was raised by Mr. Rivers, of Sawbridgeworth, from seed of St. Etienne Plum. It is very early, ripening in the beginning of August. Young shoots, downy.

WHITE (*Shailer's White Damson*).—Fruit, small; oval. Skin, pale yellow, covered with thin white bloom. Stalk, half an inch long, slender. Flesh, yellow, sweet, and agreeably acid, adhering to the stone.

A culinary plum; ripe in the middle and end of September. Shoots, downy.

DANA'S YELLOW GAGE.—Fruit, medium sized; oval. Skin, pale yellow, clouded with green, and covered with thin bloom. Flesh, juicy, sweet, with a sprightly and peculiar flavour.

A dessert plum; ripe in the end of August and beginning of September. Young shoots, smooth.

This is an American variety, and was raised by the Rev. Mr. Dana, at Ipswich, Mass.

Dauphine. See *Green Gage*.

La Delicieuse. See *Cooper's Large*.

DENBIGH (*Cox's Emperor*).—Large, and exactly like a short fruit of Pond's Seedling, being roundish oval, or short oval, and the skin is of the same colour. Flesh, yellow, adhering rather to the stone.

A cooking plum; ripe in the middle of September. Shoots, downy.

Dennie. See *Cheston*.

DENNISTON'S SUPERB.—Fruit, above medium size; short oval, and a little flattened, marked with a distinct suture, which extends quite round the fruit. Skin, pale yellowish green, marked with a few purple thin blotches and dots, and covered with bloom. Stalk, three-quarters of an inch long, inserted in a small cavity. Flesh, yellow, firm, juicy, rich, sugary, and vinous, adhering to the stone.

A first-rate dessert plum, equal in flavour to and rather brisker than Green Gage; ripe in the middle of August. Shoots, downy.

This delicious plum is of American origin, having been raised by Mr. Isaac Denniston, of Albany, in the State of New York.

DIAMOND.—Fruit, very large; oval, marked on one side with a distinct suture, which is deepest towards the stalk. Skin, dark purple, approaching to black, and covered with pale blue bloom. Stalk, three-quarters of an inch long, inserted in a narrow and deep cavity. Flesh, deep yellow, coarse in texture, juicy, and with a brisk agreeable acid flavour; it separates with difficulty from the stone.

One of the best preserving or cooking plums; ripe in the middle of September. The tree is a vigorous grower, and an excellent bearer. Young shoots, downy.

This valuable plum was raised in the nursery of Mr. Hooker, of Brenchly, in Kent.

Diaper. See *Diaprée Rouge*.

DIAPRÉE ROUGE (*Diaper; Imperial Diadem; Mimms; Red Diaper; Roche Corbon*).—Fruit, large; obovate. Skin, pale red, thickly covered with brown dots, so much so as to make it appear of a dull colour, and covered with thin blue bloom. Stalk, half an inch long, inserted in a slight cavity. Flesh, greenish yellow, firm, and fine-grained, separating, but not freely, from the stone, juicy, and of a rich, sugary flavour.

A good plum for preserving or the dessert; ripe in the middle of September. Shoots, downy.

Imperial Diadem and Mimms were introduced as new plums, but proved to be identical with this. It is called Roche Corbon from a village near Tours. The Diaprée Rouge of Knoop has the flesh closely adherent to the stone.

Diaprée Violette. See *Cheston.*

Dorelle's Neue Grosse Zwetsche. See *Nouvelle de Dorelle.*

DOVE BANK.—This bears a very close resemblance to Goliath. It is a clingstone, has downy shoots and leaves, and, in my opinion, is not distinguishable from that variety.

DOWNTON IMPÉRATRICE.—Fruit, medium sized; oval, narrowing a little towards the stalk, and slightly marked with a suture on one side. Skin, thin and tender, pale yellow. Flesh, yellow, separating with difficulty from the stone, juicy and melting, with a sweet and agreeable sub-acid flavour.

An excellent preserving plum, but only second-rate for the dessert; ripe in October. The tree is strong and very vigorous, and the young shoots are smooth.

It was raised by T. A. Knight, Esq., the President of the Horticultural Society, from the seed of Magnum Bonum, impregnated with Blue Impératrice, and the fruit was first exhibited at the Society in 1823.

DRAP D'OR (*Cloth of Gold; Mirabelle Double; Mirabelle Grosse; Yellow Damask; Yellow Perdrigon*).—Fruit, below medium size; smaller, but much resembling the Green Gage in shape, being round, indented at the apex, and marked on one side by a distinct but very shallow suture. Skin, tender, fine bright yellow, and marked with numerous crimson spots when exposed to the sun, covered with thin white bloom. Stalk, slender, half an inch long, inserted in a small cavity. Flesh, yellow, melting, with a rich, sugary, and delicious flavour; separating from the stone.

An excellent little dessert plum; ripe the middle of August. The young shoots are downy. The tree is not a vigorous grower, but in general a pretty good bearer; succeeds well against a wall, and is better suited for a dwarf than a standard. It is very subject to produce numerous tufts of slender shoots, which ought to be removed, as they tend much to the injury of the fruit.

Drap d'Or Esperen. See *Golden Esperen.*

DRY'S SEEDLING.—Fruit, large, or above medium size; roundish oval, marked with a very slight suture. Skin, reddish purple, covered with thin bloom, clouded when fully ripe. Stalk, long and stout. Flesh, dull greenish yellow, or orange; firm, yet melting and juicy, parting freely from the stone.

A handsome early plum; ripe in the beginning of August.

This was raised by Mr. Dry, at Hayes, in Middlesex, and when exhibited before the Fruit Committee of the Royal Horticultural Society, August 17th, 1869, was awarded a first-class certificate.

DUKE OF EDINBURGH.—Fruit, large; roundish obovate, marked with a shallow suture, and with a regular and even outline. Skin, thin, light purple, covered with a dense light bluish bloom. Flesh, reddish yellow, juicy, and richly flavoured, separating freely from the stone.

An excellent culinary plum; ripe in the middle of August. The tree is a great bearer.

This was raised by Mr. Dry, of Hayes, in Middlesex, and was awarded a first-class certificate by the Royal Horticultural Society, at the meeting in August, 1870.

DUMMER.—A large red plum like Magnum Bonum, grown in the Kentish orchards. It was raised by a market gardener at Canterbury, named Dummer, in 1837. I had it from Fairbeard, of Green Street, in 1844.

DUNMORE.—Fruit, medium sized; oval. Skin, thick, greenish yellow, becoming of a bright golden yellow when ripe. Stalk, half an inch long, inserted in a small cavity. Flesh, yellow, tender, juicy, sweet, and richly flavoured, separating from the stone.

An excellent dessert plum; ripe in the end of September and beginning of October. Shoots, smooth.

Early Apricot. See *Rivers's Early Apricot.*

EARLY BLUE (*Azure Hâtive; Blue Gage; Black Perdrigon; Cooper's Blue Gage*).—Fruit, medium sized, and quite round in its shape. Skin, dark purple, covered with a blue bloom. Stalk, three-quarters of an inch long. Flesh, yellowish green, juicy, briskly and somewhat richly flavoured, separating from the stone.

A dessert plum of a rich quality; ripe the beginning of August. The tree produces long, slender, and downy shoots, and is a most abundant bearer.

It is rather singular that this is not mentioned by any of the French authors of the last century, nor by our countryman Miller. It was advertised by Cooper, a nurseryman of Kensington, in 1754, as being raised by him, and in the Brompton Park Catalogue of that year I find it by the name of Cooper's Blue Gage. In 1757 it is called Azure Blue till 1762, when the name which it has now retained seems to have been adopted.

Early Damask. See *Morocco.*

EARLY FAVORITE (*Rivers's Early Favorite; Rivers's No.* 1).—Fruit, rather below medium size; roundish oval, and marked with a shallow suture. Skin, deep dark purple, almost black, marked with russet dots, and covered with thin bloom. Flesh, greenish yellow, juicy, sweet, and of excellent flavour, separating from the stone.

An excellent early plum. It ripens in the end of July; and, if grown against a wall, it will ripen in the middle of the month. Young shoots, downy.

Raised by Mr. Rivers, of Sawbridgeworth, from Précoce de Tours at the same time as Early Rivers.

EARLY GREEN GAGE (*Reine Claude Hâtive*).—Fruit, small; round, and flattened at the top. Skin, yellowish green, and with a red cheek on one side, and strewed with a few dots. Stalk, about half an inch long. Flesh, yellow, very tender, juicy, sugary, and richly flavoured, separating from the stone.

A first-rate very early Green Gage. Ripe in the end of July and early in August. Shoots, smooth.

EARLY MIRABELLE (*Mirabelle Précoce*).—Fruit, very small, the size of a Bullace, rounder than the common Mirabelle. Skin, golden yellow, with a few crimson spots on the side next the sun. Stalk, half an inch long. Flesh, yellow, sweet, and with a delightful aroma; it separates from the stone, which is very small.

A delicious little early plum; ripe in the last week of July. The tree makes a fine bush, and bears abundantly. It deserves to be generally cultivated. Shoots, downy.

Early Morocco. See *Morocco*.

EARLY ORLEANS (*Grimwood Early Orleans; Hampton Court; Monsieur Hâtif; Monsieur Hâtif de Montmorency; New Orleans; Wilmot's Early Orleans; Wilmot's Orleans*).—Fruit, medium sized; round, flattened at the apex, and marked with a suture, which extends the whole length of one side. Skin, deep purple, mottled with darker colour, and covered with thin blue bloom. Stalk, slender, about half an inch long, inserted in a rather deep cavity. Flesh, yellowish green, tender, of a rather flat flavour, and separating freely from the stone.

A second-rate dessert plum, but excellent for culinary purposes; ripe in the beginning and middle of August. Shoots, downy.

EARLY RIVERS (*Rivers's Early Prolific; Rivers's No.* 2).—Fruit, medium sized, roundish oval. Skin, deep purple, covered with thin bloom. Stalk, half an inch long, inserted in a small cavity. Flesh, yellowish, juicy, sweet, with a pleasant brisk acidity, separating from the stone.

A valuable early plum; ripening in the end of July. The tree is a

great bearer, and very hardy, rarely ever missing a crop. Shoots, smooth, with very light down.

The original tree throws up suckers, which, when removed and planted out, do not bloom for several years; but scions taken from the original tree and grafted, bloom the second year. A curious fact is that the grafted trees fruit abundantly, and the branches are so brittle they break off; in those raised from suckers the branches never break. The grafted trees in spring are full of bloom, sparing of shoots, and very few leaves; the suckers are more vigorous in growth, have no bloom, but an abundance of foliage, even when six years old.

It was raised by Mr. Thomas Rivers, of Sawbridgeworth, from Précoce de Tours, about the year 1834, and with his permission I adopted the nomenclature by which I hope this variety will henceforth be known.

Early Royal. See *Royale Hâtive.*

Early Russian. See *Quetsche.*

Early Scarlet. See *Cherry.*

Early Transparent Gage. See *Rivers's Early Apricot.*

Early Yellow. See *White Primordian.*

ÉDOUARD SÉNÉCLAUZE.—Fruit, very small and obovate, being narrow towards the stalk. Skin, a clear golden yellow. Flesh, very tender, sweet, and very richly flavoured, separating freely from the stone.

A very early plum; ripe in the last week of July. Shoots, downy.

Egg Plum. See *White Magnum Bonum.*

EMERALD DROP.—Fruit, medium sized; oval, marked with a deep suture, which is higher on one side than the other. Skin, pale yellowish green. Stalk, three-quarters of an inch long, inserted in a very shallow cavity. Flesh, greenish yellow, juicy, sweet, and of good flavour, separating from the stone.

Ripe in the end of August and beginning of September. Shoots, smooth.

Empress. See *Blue Impératrice.*

EUGÉNE FÜRST (*Sweet Damson*).—Fruit, small and obovate, like a Prune Damson, both in size and shape. Skin, dark purple, covered with a very dense bloom. Flesh, yellow, with red veins pervading it, juicy and sweet, with the austerity of the Damson, subdued by luscious sweetness, and separating from the stone.

It ripens in the end of August, when it shrivels and becomes quite a sweetmeat. Shoots, smooth.

Fair's Golden Drop. See *Coe's Golden Drop.*

Farleigh Castle. See *Pond's Seedling.*

Fellemberg. See *Italian Prune.*

Florence. See *Red Magnum Bonum.*

Flushing Gage. See *Prince's Imperial.*

Fonthill. See *Pond's Seedling.*

Fotheringay. See *Fotheringham.*

FOTHERINGHAM (*Fotheringay; Grove House Purple; Red Fotheringham; Sheen*).—Fruit, medium sized; obovate, with a well-defined suture, which is higher on one side than the other. Skin, deep reddish purple on the side next the sun, and bright red where shaded, covered with thin blue bloom. Stalk, an inch long, not deeply inserted. Flesh, pale greenish yellow, not juicy, sugary, with a pleasant subacid flavour, and separating from the stone.

An excellent dessert plum; ripe the middle of August. The young shoots are smooth. The tree is hardy and vigorous, and an excellent bearer; succeeds well against a wall or as an espalier, and should be grown as a dwarf rather than as a standard, as the fruit is very apt to fall.

This is a very old variety, and is doubtless of English origin, as it has not been identified with any of the Continental varieties. It was cultivated by Sir William Temple, at Sheen, and according to Switzer was by him named the Sheen Plum; but its origin is of a much earlier date, as it is mentioned by Rea as early as 1665.

Franklin. See *Washington.*

Friar's. See *Cheston.*

Frost Gage. See *Frost Plum.*

FROST PLUM (*American Damson; Frost Gage*).—Fruit, small; oval, and marked with a distinct suture. Skin, deep purple, strewed with russet dots, and covered with a thin bloom. Stalk, about three-quarters of an inch long. Flesh, greenish yellow, juicy, sweet, and rather richly flavoured, adhering to the stone.

An excellent little plum; ripe in October. The tree is a great bearer. Shoots, smooth.

GENERAL HAND.—Fruit, very large; roundish oval, marked with a slight suture. Skin, deep golden yellow, marbled with greenish yellow. Stalk, long, inserted in a shallow cavity. Flesh, pale yellow, coarse, not very juicy, sweet, and of a good flavour, and separating from the stone.

A preserving plum; ripe in the beginning and middle of September. Shoots, smooth.

German Gage. See *Bleeker's Yellow.*

German Prune. See *Quetsche.*

German Quetsche. See *Quetsche.*

GISBORNE'S (*Gisborne's Early; Paterson's*).—Fruit, rather below medium size; roundish oval, marked with a distinct suture. Skin, greenish yellow, but changing as it ripens to fine amber, with a few crimson spots, and numerous grey russet dots interspersed. Stalk, half an inch to three-quarters long, inserted in a very shallow cavity. Flesh, yellow, firm, coarse-grained, and not very juicy, briskly acid, with a slight sweetness, and separating from the stone.

A cooking plum; ripe in the middle of August. The tree is an early and abundant bearer. Shoots, downy.

Gisborne's Early. See *Gisborne's.*

Gloire de New York. See *Hulings's Superb.*

Golden Drop. See *Coe's Golden Drop.*

GOLDEN ESPEREN (*Drap d'Or d'Esperen*).—Fruit, large; oval, and sometimes roundish oval, with shallow suture on one side. Skin, thin and transparent, pale yellow, with a greenish tinge, on the shaded side, and of a fine golden yellow, with crimson spots, on the side next the sun. Stalk, short and stout, inserted in a small cavity. Flesh, yellow, very juicy, with a sweet and rich sugary flavour, separating freely from the stone.

A very handsome and first-rate dessert plum; ripe in the end of August. Shoots, smooth.

Golden Gage. See *Coe's Golden Drop.*

GOLIATH (*Caledonian; St. Cloud; Steers's Emperor; Wilmot's Late Orleans*).—Fruit, large; oblong, with a well-marked suture, one side of which is higher than the other. Skin, deep reddish purple, but paler on the shaded side, and covered with thin blue bloom. Stalk, three-quarters of an inch long, inserted in a deep cavity. Flesh, yellow, juicy, brisk, and of good flavour, adhering to the stone.

A fine showy plum, and though only of second-rate quality for the dessert, is excellent for preserving and other culinary purposes; ripe in the end of August. This is sometimes, but erroneously, called *Nectarine Plum;* but the young shoots of that are smooth, while those of Goliath are downy.

Gonne's Green Gage. See *Yellow Gage.*

GORDON CASTLE.—Fruit, large and obovate. Skin, greenish yellow. Flesh, rather firm, sweet, and with an excellent flavour.

This is a very good plum, and is admirably calculated for growing in northern latitudes and late situations, where the finer and more delicate varieties do not come to perfection.

Goring's Golden Gage. See *Green Gage.*

GRAF GUSTAVE VON EGGER.—Fruit, about medium size ; oval, with a neck, and marked with a faint suture. Skin, deep yellow, covered with a thin bloom. Stalk, an inch long, slender, inserted quite on the apex of the fruit without depression. Flesh, yellow, with white veins, tender, juicy, sweet, and richly flavoured, adhering to the stone.

An excellent dessert plum, like a small specimen of Coe's Golden Drop ; ripe in the middle of September. Shoots, downy.

GRAND DUKE.—Fruit, oval, with a short neck, and a well-defined suture, which is deep at the stalk and frequently also at the apex, where it is higher on one side than on the other. Skin, dark, almost a blackish purple, but reddish where shaded, the whole covered with blue bloom. Stalk, an inch to an inch and a quarter long, very slender, and inserted in a round narrow cavity. Flesh, greenish yellow, adhering closely to the stone, very brisk, with a sweet and rich flavour when fully ripe. Stone, with a very shallow and narrow channel like a thread.

A seedling raised by Mr. Rivers from Autumn Compôte ; an excellent cooking plum. The tree is a luxuriant grower and abundant bearer, and well adapted for orchard culture. Shoots, downy.

Great Damask. See *Green Gage.*

GREEN GAGE (*Abricot Vert ; Aloise's Green Gage ; Bradford Green Gage ; Brugnon Green Gage ; Damas Vert ; Dauphine ; Goring's Golden Gage ; Great Green Damask ; Grosse Reine ; Ida Green Gage ; Isleworth Green Gage ; Mirabelle Vert Double ; Queen Claudia ; Reine Claude ; Reine Claude Grosse ; Rensselaar Gage ; Schuyler Gage ; Sucrin Vert ; Trompe Garçon ; Trompe Valet ; Verdacia ; Verdochio ; Vert Bonne ; Vert Tiquetée ; Wilmot's Green Gage*).—Fruit, medium sized ; round, and a little flattened at both ends ; dimpled at the apex, and marked on one side by a shallow suture, which extends from the stalk to the apex. Skin, tender, yellowish green, but when fully ripe becoming of a deeper yellow, clouded with green, marked with crimson spots, and covered with thin ashy-grey bloom. Stalk, half an inch to three-quarters long, inserted in a small cavity. Flesh, greenish yellow, tender, melting, and very juicy, with a rich, sugary, and most delicious flavour. It separates freely from the stone.

One of the richest flavoured of all the plums ; ripe in the middle and end of August. The tree is a vigorous grower, hardy, and an excellent bearer, and the young shoots are smooth. It may be grown either as a standard, espalier, or trained against a wall ; but it is found that the richest flavoured fruit is from a standard, though not so large as from a wall. When there is an abundant crop the trees should be gone over about the month of June, and thinned ; for if the whole is allowed to be ripened, the fruit will be smaller and insipid, and wanting that richness which is peculiar only to this variety. It is said to be greatly improved by being grafted on the Apricot.

This universally known and highly esteemed fruit has been longer in this country than is generally supposed. It is said to have been introduced at the beginning of the last century by Sir Thomas Gage, of Hengrave Hall, near Bury St. Edmunds, who procured it from his brother, the Rev. John Gage, a Roman Catholic priest, then resident in Paris. In course of time it became known as the Green Gage Plum.

In France, although it has many names, that by which it is best known is *Grosse Reine Claude*, to distinguish it from a smaller and much inferior plum called *Reine Claude Petite*. The Green Gage is supposed to be a native of Greece, and to have been introduced at an early period into Italy, where it is called *Verdochia*. From Italy it passed into France, during the reign of Francis I., and was named in honour of his consort Queen Claude; but it does not appear to have been much known or extensively cultivated for a considerable period subsequent to this, for neither Champier, Olivier de Serres, Vautier, nor any of the early French writers on husbandry and gardening, seem to have been acquainted with it. Probably, about the same time that it was introduced into France, or shortly afterwards, it found its way into England, where it became more rapidly known, and the name under which it was received was not the new appellation which it obtained in France, but its original Italian name of Verdochia, from which we may infer that it was brought direct from Italy. It is mentioned by Parkinson, in 1629, under the name of *Verdoch*, and, from the way in which he speaks of it, seems to have been not at all rare, nor even new. It is also enumerated by Leonard Meager in the "list of fruit which I had of my very loving friend, Captain Gurle, dwelling at the Great Nursery between Spitalfields and Whitechapel," and is there called *Verdocha*. Even so late as the middle of the last century, after it had been re-introduced, and extensively grown under the name of Green Gage, it continued to bear its original title, and to be regarded as a distinct sort from the Green Gage. Hitt tries to describe the distinction; but as he tries also to show that the Reine Claude is distinct from the Green Gage, his authority cannot be taken for more than it is worth; a remark which may safely be applied to all the pomologists of the last century. Miller laboured under the same hallucination as Hitt, for in his Dictionary he says, speaking of the Grosse Reine Claude, "this plum is confounded by most people in England by the name of Green Gage."

We have seen, therefore, that the generally received opinion that this valuable plum was first introduced to this country by the Gage family is incorrect, but that it must have existed for considerably upwards of a century, at least, before the period which is generally given as the date of its introduction.

Grimwood's Early Orleans. See *Early Orleans*.

Gros Damas Blanc. See *Large White Damask*.

Grosse Luisante. See *White Magnum Bonum*.

Grosse Noire Hâtive. See *Noire de Montreuil*.

Grosse Reine. See *Green Gage*.

Grosse Rouge de Septembre. See *Belle de Septembre*.

Grove House Purple. See *Fotheringham*.

Guthrie's Apricot. See *Guthrie's Golden*.

Guthrie's Aunt Ann. See *Aunt Ann*.

GUTHRIE'S GOLDEN (*Guthrie's Apricot*).—Fruit, above medium size; roundish oval. Skin, yellow, strewed with crimson dots, and covered with thin bloom. Stalk, rather long, set in a small depression.

Flesh, yellow, rather firm, coarse, very juicy and very sweet, adhering to the stone.

A second-rate dessert plum; ripe in the end of August. Shoots, smooth.

GUTHRIE'S LATE GREEN (*Minette*).—Fruit, above medium size; round, marked with a suture, which is swollen on one side. Skin, yellow, clouded with green, and covered with a thin bloom. Stalk, three-quarters of an inch long, inserted in a small cavity. Flesh, yellow, firm, not very juicy, but exceedingly rich and sugary, adhering slightly to the stone.

A very fine dessert plum, rivalling the Green Gage, and ripening about a month later, in the end of September. The tree is hardy, and a good bearer. Young shoots, smooth.

This and the preceding were raised by the late Mr. Guthrie, of Tay Bank, Dundee, a gentleman who has devoted much attention to raising new fruits.

Hampton Court. See *Early Orleans*.

HARRIET.—Fruit, the size of Washington, about two inches in diameter; round, marked with a shallow suture, which terminates in a depression at the apex. Skin, rich orange-yellow, strewed with crimson spots, and covered with thin bloom. Stalk, about a quarter of an inch long, inserted in a rather deep cavity. Flesh, yellow, firm, very juicy, sweet, and with a rich vinous flavour, separating from the stone.

A delicious plum; ripe in the first week of September. Shoots, downy.

It is one of the Apricot plums, and was raised by Mr. Rivers, of Sawbridgeworth.

Howell's Large. See *Nectarine*.

HUDSON (*Hudson Gage*).—Fruit, medium sized; oval, marked with a faint suture, one side of which is higher than the other. Skin, yellow, mottled and streaked with dull green. Stalk, short. Flesh, greenish, separating from the stone, juicy, melting, and with a sweet and brisk flavour.

An early plum; ripening in the middle of August. Shoots, downy.

HULINGS'S SUPERB (*Gloire de New York; Keyser's Plum*).—Fruit, very large; roundish oval, marked with a shallow suture. Skin, greenish yellow, covered with a thin bloom. Stalk, short and stout, inserted in a small round cavity. Flesh, greenish yellow, rather coarse, but rich and sugary, and with a fine brisk flavour; it adheres to the stone.

A fine, large, and richly flavoured plum; ripe in the end of August. Shoots, downy.

This delicious plum is originally from the United States of America. It was raised by a Mr. Keyser, of Pennsylvania, and was brought into notice by Dr. W. E. Hulings.

ICKWORTH IMPÉRATRICE (*Knight's No.* 6).—Fruit, large; obovate. Skin, purple, marked with yellow streaks. Stalk, stout, an inch or more in length. Flesh, greenish yellow, tender and juicy, with a rich, sugary flavour, and adhering to the stone.

An excellent late dessert plum; ripe in October. It will hang till it shrivels, and is then very rich in flavour; and after being gathered, if wrapped in silk paper will, if kept in a dry place, last for many weeks. It is also an excellent drying plum. Young shoots, smooth.

Raised by Mr. T. A. Knight, and named after Ickworth Park, near Bury St. Edmunds.

Impératrice. See *Blue Impératrice.*

Impératrice Blanche. See *White Impératrice.*

Impératrice Violette. See *Blue Impératrice.*

Imperial Diadem. See *Diaprée Rouge.*

IMPERIAL OTTOMAN.—Fruit, below medium size; roundish oval, with a very faint suture. Skin, dull yellow, red on the side next the sun, and covered with a thin bloom. Stalk, over three-quarters of an inch long, slender, curved, inserted in a slight cavity. Flesh, melting, juicy, and sweet, adhering to the stone.

An early dessert plum; ripening in the beginning of August. Shoots, slightly downy.

Impériale. See *Red Magnum Bonum.*

Impériale Blanche. See *White Magnum Bonum.*

IMPÉRIALE DE MILAN (*Prune de Milan*).—Fruit, large, oval, somewhat flattened on one side, where it is marked with a rather deep suture, extending the whole length of the fruit. Skin, dark purple, streaked and dotted with yellow, and covered with thick blue bloom. Stalk, about an inch long, inserted in a narrow and rather deep cavity. Flesh, yellowish, firm, and juicy, richly flavoured and sweet, with a slight musky aroma, and adhering to the stone.

An excellent late dessert and preserving plum; ripe in the beginning of October. Shoots, smooth.

Impériale Rouge. See *Red Magnum Bonum.*

Impériale Violette. See *Red Magnum Bonum.*

Irving's Bolmar. See *Washington.*

ISABELLA.—Fruit, medium sized; obovate. Skin, deep dull red, but paler red where shaded, and strewed with darker red dots. Stalk, three-quarters of an inch long. Flesh, yellow, juicy, rich, and adhering to the stone.

A dessert and preserving plum; ripe in the beginning of September. Shoots, downy.

Raised by Mr. Thomas Plumley, of Ashton, near Bristol, about the year 1824, from seed of Red Magnum Bonum. It was first brought into notice by Mr. George Lindley, when he was employed in the nursery of Messrs. Miller and Sweet of that city.

Isleworth Green Gage. See *Green Gage*.

ITALIAN DAMASK (*Damas d'Italie*).—Fruit, medium sized; roundish, slightly flattened at the base, and marked with a well-defined suture, which is much higher on one side. Skin, thick, membranous, and rather bitter, of a pale purple colour, changing to brownish as it ripens, and covered with fine blue bloom. Stalk, three-quarters of an inch long, slender, inserted in a deep cavity. Flesh, yellowish green, not at all juicy, firm, rich, sugary, and excellent, separating from the stone.

A preserving and dessert plum; ripe in the beginning of September. Young shoots, smooth. The tree is exceedingly productive.

ITALIAN PRUNE (*Altesse Double; Fellemberg; Italian Quetsche; Quetsche d'Italie; Prune d'Italie; Semiana*).—Fruit, large; oval, narrowing a little towards the stalk, and marked with a shallow suture. Skin, dark purplish blue, veined and strewed with yellow dots, and covered with thick blue bloom. Stalk, half an inch long, stout, and inserted in a pretty deep cavity. Flesh, greenish yellow, firm, not very juicy, sweet, and richly flavoured; when highly ripened separating from the stone.

An excellent dessert or preserving plum; ripe in the beginning of September, and will hang till it shrivels, when it is very rich and delicious. The fruit is much improved by being grown against a wall. The tree is a good bearer. Young shoots, smooth.

Italian Quetsche. See *Italian Prune*.

Jaune de Catalogne. See *White Primordian*.

Jaune Hâtive. See *White Primordian*.

JEFFERSON.—Fruit, large; oval, narrowing a little towards the stalk, and marked with a very faint suture. Skin, greenish yellow, becoming of a rich golden yellow, flushed with red on the side next the sun, and dotted with red dots. Stalk, an inch long, thin, and inserted in a shallow cavity. Flesh, yellow, firm, and juicy, rich, sugary, and delicious, separating from the stone.

A very richly flavoured dessert plum; ripe in the beginning and middle of September. The tree is an excellent grower, and an abundant bearer. Young shoots, smooth, or with the faintest trace of fine down.

This remarkably fine plum came to us originally from America, where it was raised by Judge Buel, and named in honour of President Jefferson.

Jenkins's Imperial. See *Nectarine*.

JERUSALEM.—Fruit, large; long egg-shaped. Skin, dark purple, covered with a dense blue bloom. Stalk, an inch long, thick and hairy. Flesh, firm, sweet, briskly flavoured, and separating from the stone.

A dessert plum; ripe in the middle of September. Shoots, smooth.

JODOIGNE GREEN GAGE (*Reine Claude de Jodoigne; Royal de Vilvorde*).—Fruit, large, one inch and seven-eighths wide and two inches and an eighth long; round, inclining to oblate, marked on one side with a shallow suture. Skin, thin, greenish at first, but becoming greenish yellow as it ripens, and with a pale brownish red cheek, strewed with green and yellowish dots on the side next the sun, the whole covered with a thin bluish bloom. Stalk, over half an inch long. Flesh, whitish yellow, firm, very juicy and tender, with a sugary and very rich flavour.

A large and handsome form of the old Green Gage, and possessing all its merits; ripe in the middle and end of September. Shoots, smooth.

JULY GREEN GAGE (*Reine Claude de Bavay Hâtive*).—Fruit, the size and shape of the Green Gage. Skin, thin, of a fine deep yellow colour, flushed with bright crimson on the side next the sun, and strewed with darker crimson dots, the whole covered with a delicate white bloom. Stalk, three-quarters of an inch long, slightly depressed. Flesh, deep yellow, very tender and juicy, sugary, and richly flavoured, separating with difficulty from the stone.

A first-rate and most delicious early plum, equal in all respects to the Green Gage, and ripening in the end of July. Shoots, smooth.

Keyser's Plum. See *Hulings's Superb*.

KIRKE'S.—Fruit, above medium size; round, and marked with a very faint suture. Skin, dark purple, with a few deep yellow dots, and covered with a dense bright blue bloom, which is not easily rubbed off. Stalk, three-quarters of an inch long, inserted in a very deep depression. Flesh, greenish yellow, firm, juicy, separating freely from the stone, and very richly flavoured.

A delicious dessert plum; ripe in the beginning and middle of September. The young shoots are smooth. The tree is hardy and vigorous, and an abundant bearer, well suited either for a standard or to be grown against a wall.

It was first introduced by Joseph Kirke, a nurseryman, at Brompton, near London, who told me he first saw it on a fruit-stall near the Royal Exchange, and that he afterwards found the trees producing the fruit were in Norfolk, whence he obtained grafts and propagated it. But its true origin was in the grounds of Mr. Poupart, a market gardener at Brompton—on the spot now occupied by the lower end of Queen's Gate—and where it sprung up as a sucker from a tree which had been planted to screen an outbuilding. It was given to Mr. Kirke to be propagated, and he sold it under the name it now bears.

Kirke's Stoneless. See *Stoneless.*

Knevett's Late Orleans. See *Nelson's Victory.*

KNIGHT'S GREEN DRYING (*Large Green Drying*).—Fruit, large; round, and marked with a shallow suture. Skin, greenish yellow, and covered with thin white bloom. Flesh, yellowish, firm, not very juicy, sugary, and richly flavoured when highly ripened; adhering to the stone.

A dessert plum; ripe in the middle and end of September, and succeeds best against a wall. Shoots, smooth.

Knight's No. 6. See *Ickworth Impératrice.*

Lady Lucy. See *La Delicieuse.*

LAFAYETTE.—Fruit, above medium size; oval. Skin, dark purple, covered with a dense bloom. Flesh, juicy, rich, and of excellent flavour, separating from the stone.

Ripe in the end of September. Shoots, smooth.

LARGE BLACK IMPERIAL.—Fruit, as large as Red Magnum Bonum; oval, with a well-defined suture, one side of which is often larger than the other. Skin, very dark purple or rather dark maroon, paler where shaded. Stalk, an inch long, very slender and green, set in a wide depression. Flesh, yellow, firm, juicy, sweet, and of good flavour, adhering to the stone.

A fine large cooking plum; ripe in the middle of September.

Large Green Drying. See *Knight's Green Drying.*

LARGE WHITE DAMASK (*Damas Blanc; Gros Damas Blanc; Damas Blanc Hâtif Gros; Damas Blanc Très Hâtif*).—Fruit, rather below medium size; roundish, and slightly elongated, and swollen on one side of the suture. Skin, membranous, greenish yellow, covered with white bloom. Stalk, half an inch long, and stout, set in a small cavity. Flesh, rather sweet, and pleasantly flavoured.

Suitable either for dessert or culinary purposes, and is one of the best of those varieties known by the name of Damas. The young shoots are smooth.

LATE GREEN GAGE (*Reine Claude d'October; Reine Claude Tardive*).—Fruit, of the same shape but smaller than the Green Gage. Skin, greenish yellow, covered with thin white bloom. Stalk, stout, three-quarters of an inch long. Flesh, green, juicy, rich, and sugary, separating from the stone.

A dessert plum; ripe in the end of September and beginning of October. Shoots, smooth.

LATE RIVERS.—Fruit, about the size of the Purple Gage, and

like it in every respect of shape and colour; marked with a slight suture. Stalk, an inch or more long, very slender. Flesh, quite apricot yellow, rich, sweet, sugary, and of very fine flavour, adhering to the stone.

This is a seedling of Mr. Rivers, of Sawbridgeworth, which fruited for the first time in 1865. It is by far the richest flavoured late plum, and ripens in the end of October and beginning of November. Shoots, smooth.

Lawrence Gage. See *Lawrence's Favourite.*

LAWRENCE'S FAVOURITE (*Lawrence Gage*).—Fruit, large; round, and flattened at both ends. Skin, dull yellowish green, streaked with darker green on the side exposed to the sun, veined with brown, and covered all over with thin grey bloom. Stalk, half an inch long, inserted in a narrow cavity. Flesh, greenish, tender, melting, and juicy, rich, sugary, and with a fine, vinous, brisk flavour, separating from the stone.

A delicious dessert plum; ripe in the beginning of September. The tree is a free, upright grower, and an abundant bearer. Young shoots, downy.

This is an American plum; raised by Mr. L. U. Lawrence, of Hudson, in the State of New York.

LAWSON'S GOLDEN (*Damas Lawson*).—Fruit, rather below medium size; oval, even and regular in its outline, and marked on one side with a suture, which is a mere line. Stalk, three-quarters of an inch long, inserted without depression. Skin, deep yellow, thickly speckled on the side next the sun with crimson specks and dots. Flesh, yellow, tender, melting, and juicy, with a rich sugary flavour, and adhering to the stone.

A second-rate dessert plum; ripe in September. Shoots, smooth.

It was raised by Mr. Archibald Gorrie, of Annat Gardens, Errol, Perthshire, about the year 1842, and was named as a compliment to Mr. Charles Lawson, nurseryman, of Edinburgh. It is very similar to Imperial Ottoman.

Leipzig. See *Quetsche.*

De Lepine. See *Norbert.*

LIEGEL'S APRICOT (*Abricotée de Braunau Nouvelle*).—Fruit, about medium size; roundish, and marked with a deep suture. Skin, green, like the Green Gage, covered with a white bloom, and becoming yellowish as it ripens. Flesh, separating from the stone, greenish yellow, melting, very juicy, rich, and sugary, with a fine and remarkably sprightly flavour.

A first-rate dessert plum; ripe in the end of September. Its fine sprightly flavour is as remarkable among dessert plums as that of the Mayduke is among cherries. Young shoots, downy.

In the first edition of this work I unintentionally described this variety under

the name of Abricotée de Braunau, as I was not aware at the time that Dr. Liegel had raised another plum, which he called the New Apricot of Braunau, and which this variety has proved to be. To prevent mistakes in future, I have called this by the name adopted above. Mr. Rivers, in his catalogue, classes it among the Gages, which is an error.

Little Queen Claude. See *Yellow Gage*.

LOMBARD (*Bleeker's Scarlet; Beckman's Scarlet*).—Fruit, medium sized; short oval, and marked with a shallow suture. Skin, purplish red, dotted with darker red, and covered with thin bloom. Stalk, half an inch long, slender, set in a wide funnel-shaped cavity. Flesh, yellow, juicy, and pleasantly flavoured, adhering to the stone.

A preserving or culinary plum; ripe in the end of August and beginning of September. Shoots, smooth.

London Plum. See *White Primordian*.

Long Damson. See *Damson*.

LUCOMBE'S NONESUCH.—Fruit, above medium size; round, and compressed on the side, where it is marked with a broad suture. Skin, greenish yellow, streaked with orange and broad broken bands of dark olive, and covered with a greyish white bloom. Stalk, three-quarters of an inch long, inserted in a rather wide cavity. Flesh, greenish yellow, firm, juicy, rich, and sugary, with a pleasant briskness, and adhering to the stone.

A dessert and preserving plum, bearing considerable resemblance to the Green Gage, but not so richly flavoured; ripe in the end of August. The tree is hardy, a vigorous grower, and an excellent bearer as a standard. Young shoots, smooth.

It was raised by Mr. Lucombe, of the Exeter Nursery.

McLAUGHLIN.—Fruit, large; roundish oblate. Skin, thin and tender, of a fine yellow colour, dotted and mottled with red, and covered with thin grey bloom. Stalk, three-quarters of an inch long, inserted in a small round cavity. Flesh, yellow, firm, very juicy, sweet, with a rich luscious flavour, and adhering to the stone.

A large and delicious plum, of the Green Gage race; ripening in the end of August. The tree is a vigorous grower, hardy, and an excellent bearer. Young shoots, smooth.

This was raised by Mr. James McLaughlin, of Bangor, in the State of Maine, U.S.A.

De la Madeleine. See *Noire de Montreuil*.

Maitre Claude. See *White Perdrigon*.

MAMELONNÉE (*Mamelon Sageret*). — Fruit, medium sized; roundish oval, tapering with a pear-shaped neck towards the stalk, and frequently furnished with a nipple at the apex. Skin, yellowish

green, mottled with red next the sun, and covered with grey bloom. Stalk, short, inserted without depression. Flesh, yellowish, firm, very juicy, sugary, and richly flavoured, separating freely from the stone.

An excellent dessert plum; ripening about the middle of August. Shoots, smooth.

Mann's Brandy Gage. See *Mann's Imperial*.

MANN'S IMPERIAL (*Mann's Brandy Gage*).—Fruit, like a small form of Coe's Golden Drop. Skin, greenish yellow when ripe, without any red specks on the surface. Stalk, about an inch long, slender, inserted in a small cavity. Flesh, tender, juicy, and of good flavour, but not so rich as Coe's Golden Drop.

Ripe in the last week of August. Shoots, downy.

Matchless. See *Diaprée Rouge*.

MEROLDT'S GOLDEN GAGE.—Fruit, medium sized, an inch and a half in diameter; round, marked with a very shallow suture. Skin, yellow, mottled with green, and overspread with a very delicate white bloom. Stalk, a quarter of an inch long, inserted almost on a level with the surface. Flesh, yellow, with white veins, rather firm, juicy, sweet, and brisk, but not richly flavoured; separating freely from the stone.

A second-rate dessert plum; ripe in the middle of September. Shoots, smooth. It was raised by Dr. Meroldt, of Lischnitz, in Bohemia, and it is there considered a fruit of the greatest excellence, being very richly and deliciously flavoured. I regret that my experience of it does not sustain this character.

Mimms. See *Diaprée Rouge*.

Minette. See *Guthrie's Late Green*.

Mirabelle Blanche. See *Mirabelle Petite*.

Mirabelle Double. See *Drap d'Or*.

Mirabelle Grosse. See *Drap d'Or*.

Mirabelle Jaune. See *Mirabelle Petite*.

MIRABELLE DE NANCY.—This is similar to Mirabelle Petite, but much larger, and rather late in ripening.

Mirabelle d'Octobre. See *Bricette*.

Mirabelle Perlée. See *Mirabelle Petite*.

MIRABELLE PETITE (*Mirabelle; Mirabelle Blanche; Mirabelle Jaune; Mirabelle Perlé; Mirabelle de Vienne; White Mirabelle*).—Fruit, produced in clusters, small; roundish oval, and marked with a faint suture on one side. Skin, of a fine yellow colour, sometimes marked with crimson spots on the side exposed to the sun, and covered

with thin white bloom. Stalk, three-quarters of an inch long, inserted without depression. Flesh, deep yellow, firm, pretty juicy, sweet, and briskly flavoured, separating from the stone.

A valuable little plum for preserving and all culinary purposes; ripe in the middle of August. The tree forms a dense bush, and is a most abundant bearer. Shoots, downy.

Mirabelle Précoce. See *Early Mirabelle.*

Mirabelle Tardive. See *Bricette.*

Mirabelle de Vienne. See *Mirabelle Petite.*

Mirabelle Vert Double. See *Green Gage.*

Miser Plum. See *Cherry.*

MITCHELSON'S.—Fruit, above medium size; oval, not marked with a suture on the side. Skin, black when fully ripe, dotted with a few very minute fawn-coloured dots, and covered with a very thin blue bloom. Stalk, half an inch long, stout, and inserted in a depression. Flesh, yellow, tender, very juicy, sweet, and of good flavour, separating from the stone.

An excellent preserving plum; ripe in the beginning of September. In general appearance it is like the Diamond, but smaller, and does not possess the very brisk acidity which characterises that variety. It is a prodigious bearer, the fruit being produced in clusters; and it is invaluable as a market plum. Shoots, smooth.

This was raised by Mr. Mitchelson, a market gardener at Kingston-on-Thames.

Miviam. See *Royale Hâtive.*

Mogul Rouge. See *Red Magnum Bonum.*

Monsieur. See *Orleans.*

Monsieur à Fruits Jaune. See *Yellow Impératrice.*

Monsieur Hâtif. See *Early Orleans.*

Monsieur Hâtif de Montmorency. See *Early Orleans.*

Monsieur Ordinaire. See *Orleans.*

Monsieur Tardif. See *Suisse.*

Monstrueuse de Bavay. See *Reine Claude de Bavay.*

DE MONTFORT.—Fruit, medium sized; roundish, inclining to obovate, with a well-marked suture on one side. Skin, dark purple, covered with a thin pale blue bloom. Stalk, half an inch long, not deeply inserted. Flesh, greenish yellow, tender and melting, with a thick syrupy and honied juice, and when it hangs till it shrivels is quite a sweetmeat; separates from the stone, which is small.

A delicious dessert plum; ripe in the middle of August. Shoots, smooth.

It bears considerable resemblance to Royal Hâtive, but is larger, and appears to be an improved form of that variety.

MOROCCO (*Black Damask; Black Morocco; Early Damask; Early Morocco*).—Fruit, medium sized; roundish, flattened at the apex, and marked on one side with a shallow suture. Skin, very dark purple, almost black, and covered with thin pale blue bloom. Stalk, stout, about half an inch long. Flesh, greenish yellow, juicy, with a sweet, brisk flavour, and slightly adhering to the stone.

An excellent early plum; ripe in the beginning of August. The tree is a free grower and hardy, and an excellent bearer. Shoots, downy.

This is a very old plum, being mentioned by Parkinson, Rea, and Meager, but not by Switzer, Miller, or Hitt.

Myrobalan. See *Cherry*.

NECTARINE (*Howell's Large; Jenkins's Imperial; Peach; Prune Pêche*).—Fruit, large; roundish, and handsomely formed. Skin, purple, covered with fine azure bloom. Stalk, half an inch long, stout, inserted in a wide and shallow cavity. Flesh, dull greenish yellow, with a sweet and brisk flavour, separating from the stone.

A good plum for preserving and other culinary purposes; ripe in the middle of August. Tree, very vigorous and hardy; an abundant and regular bearer. Young shoots, smooth. This is quite distinct from the Goliath, which is sometimes called by the same name, and the shoots of which are downy.

NELSON'S VICTORY (*Knevett's Late Orleans*).—Fruit, medium sized; round, and marked with a shallow suture. Skin, deep purple, speckled with russet and covered with blue bloom. Stalk, an inch long, set in a shallow cavity. Flesh, firm, rather coarse, sweet, and briskly flavoured, adhering to the stone.

A culinary plum; ripe in the middle of September. Shoots, smooth. The tree is an abundant bearer.

New Orleans. See *Early Orleans*.

NOIRE DE MONTREUIL (*Grosse Noire Hâtive; La Madeleine*).—Fruit, medium sized; obovate. Skin, thick, membranous, and bitter, of a deep purple colour, almost black, and covered with blue bloom. Stalk, half an inch long, inserted in a small cavity. Flesh, firm, pale green, changing to yellow as it ripens, sweet, juicy, and briskly flavoured, separating, but not freely, from the stone.

A good plum for preserving and all culinary purposes; ripe the beginning of August. Young shoots, downy.

Duhamel says there is a round plum which is sometimes known by this name which is larger, of the same colour, and ripens at the same season as this, but is inferior to it, and coarser in the flesh.

Noire Hâtive. See *Précoce de Tours.*

NORBERT (*Prune de Lepine; Prune de Prince*).—Fruit, very small, about the size of a Bullace; quite round, inclining to oblate. Skin, dark purple, covered with a thick, clear, light blue bloom. Stalk, short, hairy. Flesh, greenish yellow, firm, sweet, and richly flavoured, but not juicy, separating from the stone.

A beautiful little plum, which is ripe in the beginning of October. It will hang till it shrivels, when it becomes like a raisin, which it much resembles in flavour. Shoots, slightly hairy.

NOUVELLE DE DORELLE (*Dorelle's Neue Grosse Zwetsche*).—Fruit, above medium size; oval, marked with a faint suture and with a distinct style-point. Skin, thick, dark violet, almost black next the sun. Stalk, about three-quarters of an inch long. Flesh, yellowish, firm, juicy, and very sweet and rich, adhering to the stone.

A first-rate plum; ripe in the end of September and beginning of October. Shoots, smooth.

Œuf Rouge. See *Red Magnum Bonum.*

Old Apricot. See *Apricot.*

ORLEANS (*Anglaise Noire; Monsieur; Monsieur Ordinaire; Prune d'Orléans; Red Damask*).—Fruit, medium sized; round, somewhat flattened at the ends, and marked with a suture, which is generally higher on one side than the other. Skin, tender, dark red, becoming purple when highly ripened, and covered with blue bloom. Stalk, three-quarters of an inch long, inserted in a considerable depression. Flesh, yellowish, tender, sweet, and briskly flavoured, separating from the stone.

A second-rate dessert plum, but excellent for preserving or culinary purposes; ripe the middle and end of August. The young shoots are downy. The tree is hardy, and an excellent bearer. The fruit varies much in quality, according to the situation in which it is grown, some soils producing it of an insipid flavour. It has been found that a light, warm, sandy soil is best suited for it. It is also much improved by being grown against a wall.

This is the Prune Monsieur of all the Continental authors except Knoop, who applies the name to a variety which he says is larger and more yellow than the White Magnum Bonum. Miller and Forsyth also apply the name to Dame Aubert of Duhamel, which is known in this country as the Magnum Bonum.

It is not known at what period the Orleans was introduced to this country, or how it came to receive the name. It is not named by Parkinson or Rea, neither is it mentioned in the lists of Meager, Evelyn, Mortimer, or Worlidge. The first notice I can find of it is in Carpenter's edition of *The Retired Gardener*, in 1717, after which it is described by all subsequent writers.

OULLINS GOLDEN (*Reine Claude d'Oullins; Reine Claude Précoce*).—Fruit, rather large, and of a short oval shape. Skin, of a

rich yellow colour, dotted with crimson on the side exposed to the sun, and covered with a very delicate white bloom. Stalk, three-quarters of an inch long, inserted in a rather wide depression. Flesh, yellow, very tender and juicy, rich, sugary, and delicious, adhering slightly to the stone.

This valuable dessert plum ripens in the middle of August; not only for its exquisite flavour and handsome appearance is it so valuable, but for the extraordinary fertility of the tree, which has a robust pyramidal habit of growth, and is admirably adapted for every form of cultivation. Young shoots, smooth.

M. Mas says the origin of this valuable plum is unknown, and that it was first brought into notice by M. Massot, a nurseryman at Oullins, near Lyons.

OVERALL.—Fruit, large, an inch and three-quarters wide and two inches long; oval, marked with a faint suture. Skin, dark purple covered with blue bloom. Stalk, three-quarters of an inch long, inserted without depression. Flesh, adhering to the stone, rather coarse, but pleasantly flavoured.

A cooking plum, ripe in the beginning of September.

PAPELEU.—Fruit, medium sized, an inch and three-quarters in diameter; round, even and symmetrical, with a very shallow suture terminating in the style-point, which is in a shallow depression. Skin, golden-yellow when ripe, mottled with pale straw-colour, dotted with small crimson dots, and covered with a very thin light bloom. Stalk, about three-quarters of an inch long, set in a narrow depression. Flesh, yellow, very tender and juicy, rich, sugary and highly flavoured, separating thoroughly from the stone.

A very fine and very handsome plum for the dessert; ripe in the last week of August.

Parker's Mammoth. See *Washington*.

Paterson's. See *Gisborne's*.

PEACH (*Reine Claude Berger*).—Fruit, large; roundish, inclining to oblate, marked with a shallow suture on one side. Skin, bright red, dotted with amber. Flesh, tender, melting, juicy, very sweet and luscious, separating freely from the stone.

An early dessert plum; ripe in the beginning of August. Shoots, smooth. It is quite distinct from the Nectarine Plum, which is also known by this name.

Peach. See *Nectarine*.

Perdrigon Blanc. See *White Perdrigon*.

Perdrigon Rouge. See *Red Perdrigon*.

Perdrigon Violet. See *Blue Perdrigon*.

PERDRIGON VIOLET HÂTIF.—Fruit, medium sized; roundish oval. Skin, purple. Flesh, rich, juicy, and excellent, separating from the stone.

A first-rate dessert plum; ripe in the middle of August. The tree is very hardy, and an abundant bearer. Shoots, downy.

This is not the same as Perdrigon Hâtif and Moyeu de Bourgogne, with which it is made synonymous in the Horticultural Society's Catalogue, both of these being yellow plums.

PERSHORE.—Fruit, about medium size; obovate, pinched-in at the stalk, and like a small white Magnum Bonum. Skin, yellow, with a golden tinge. Flesh, tender, with a fine subacid flavour, and adhering to the stone.

An excellent baking and preserving plum; ripe in the middle and end of August. It is largely grown in the Vale of Evesham, for the supply of the Birmingham markets. Shoots, smooth.

Petite Bricette. See *Bricette.*

Petite Damas Vert. See *Yellow Gage.*

Pickett's July. See *White Primordian.*

Pigeon's Heart. See *Queen Mother.*

Pond's Purple. See *Pond's Seedling.*

POND'S SEEDLING (*Farleigh Castle; Fonthill; Pond's Purple*).—Fruit, very large; oval, widest at the apex, and narrowing towards the stalk, marked with a wide suture. Skin, fine dark red, thickly strewed with grey dots, and covered with thin bluish bloom. Stalk, three-quarters of an inch long, inserted without depression. Flesh, yellowish, rayed with white, juicy, and briskly flavoured, adhering to the stone.

A valuable culinary plum; ripe in the beginning and middle of September. Shoots, smooth.

POUPART'S.—Fruit, medium sized; nearly round, and very much resembling that of Purple Gage. Skin, light purple, dotted and streaked with purple. Flesh, reddish, sweet, and with somewhat of the astringent flavour of the sloe, separating from the stone.

This is an excellent preserving plum, and the tree is an enormous bearer. It is therefore very valuable to the market gardener, and also because of the firmness of the flesh enabling the fruit to be sent to great distances.

It was raised by Mr. Poupart, market gardener at Brompton.

PRÉCOCE DE BERGTHOLD.—This is a small, short oval plum, about the size of Mirabelle Petite, of a yellow colour, similar in appearance to, but of better flavour than, White Primordian. The flesh is

juicy and sweet, with a rich peach flavour and fine aroma, separating freely from the stone.

This is very early, ripening before the White Primordian in the latter end of July. Shoots, downy.

PRÉCOCE DE TOURS (*Damas de Tours; Noire Hâtive; Prune de Gaillon; Violette de Tours*).—Fruit, below medium size; oval, sometimes inclining to obovate, and marked with a shallow indistinct suture. Skin, deep purple or black, thickly covered with blue bloom. Stalk, half an inch long, slender, inserted in a very slight depression. Flesh, dull yellow, rather juicy and sweet, with a rich flavour when highly ripened, and adhering closely to the stone.

An excellent dessert plum, which, when shrivelled, is quite a sweetmeat; also well adapted for culinary use; ripe in the end of July and beginning of August. The tree is vigorous, hardy, and an abundant bearer. Shoots, downy.

PRINCE ENGELBERT.—Fruit, very large; oval, and marked with a shallow suture. Skin, of an uniform deep purple, covered with minute russety dots, the whole thickly covered with a pale grey bloom. Stalk, half an inch long, inserted in a rather deep cavity. Flesh, yellow, rather firm, sweet, juicy, with a brisk and rich flavour, and adhering to the stone.

An excellent plum either for the dessert or for culinary purposes, and delicious when preserved; ripe in September. The tree is a great bearer, and in this respect is one of the most valuable for large culture. Shoots, smooth.

PRINCE OF WALES (*Chapman's Prince of Wales*).—Fruit, above medium size; roundish, inclining to oval, marked with a distinct suture. Skin, bright purple, covered with thick azure bloom, and dotted with yellow dots. Stalk, short and stout, inserted in a slight cavity. Flesh, cross-grained, yellowish, juicy, and sweet, with a brisk flavour, and separating from the stone.

A dessert plum of second-rate quality, but suitable for all culinary purposes; ripe in the beginning of September. The tree is a very abundant bearer. Shoots, smooth.

This was raised in 1830 by Mr. Chapman, a market gardener of Brentford End, Middlesex, the same who introduced the Passe Colmar pear to this country.

PRINCE'S IMPERIAL (*Flushing Gage; Prince's Imperial Gage*).—Fruit, above medium size; oval, marked with a distinct suture. Skin, greenish yellow, marked with green stripes, and covered with thick bloom. Stalk, an inch long, inserted in a small, even cavity. Flesh, greenish, tender, melting, and very juicy, with a rich and brisk flavour, separating from the stone.

An excellent plum; ripe in the middle of September. The tree is a

vigorous grower and a great bearer, very suitable to plant in dry, light soils. Young shoots, slightly downy.

This is an American variety, and was raised at Messrs. Prince's Nursery, Flushing, New York.

Prince's Imperial Gage. See *Prince's Imperial.*

Prolific Damson. See *Damson.*

Prune d'Allemagne. See *Quetsche.*

Prune d'Ast. See *D'Agen.*

Prune Damson. See *Damson.*

Prune de Gaillon. See *Précoce de Tours.*

Prune d'Italie. See *Italian Prune.*

Prune de Lepine. See *Norbert.*

Prune de Milan. See *Impérial de Milan.*

Prune d'Orléans. See *Orleans.*

Prune Pêche. See *Nectarine.*

Prune Pêche. See *Peach.*

Prune de Prince. See *Norbert.*

Prune du Roi. See *D'Agen.*

Purple Egg. See *Red Magnum Bonum.*

PURPLE GAGE (*Reine Claude Violette; Violet Gage*).—Fruit, medium sized; round, slightly flattened at the ends, and marked with a shallow suture. Skin, fine light purple, dotted with yellow, and covered with pale blue bloom. Stalk, an inch long, inserted in a small cavity. Flesh, greenish yellow, firm, with a rich, sugary, and most delicious flavour, and separating from the stone.

A dessert plum of the greatest excellence, and particularly richly flavoured if allowed to hang until it shrivels; ripe in the beginning of September. Shoots, smooth. Tree, hardy, and an excellent bearer; succeeds well either as a standard or against a wall.

This variety has the property of being less liable to crack in wet seasons than the Green Gage.

Queen Claudia. See *Green Gage.*

QUEEN MOTHER (*Pigeon's Heart*).—Fruit, below medium size; round, and marked with a slight suture. Skin, dark red next the sun, but paler towards the shaded side, where it is yellow, and covered all over with reddish dots. Stalk, half an inch long, inserted in a small depression. Flesh, yellow, rich, and sugary, separating from the stone.

An excellent dessert plum; ripe in September. The young shoots are smooth. The tree is a good bearer.

The Queen Mother of Parkinson and Ray is made synonymous with the Cherry Plum, which the figure of Parkinson decidedly confirms, being cordate. That of Rea is, I think, most likely to be the variety above described, as he says it is a fine-tasted *round* red plum. Langley is the first whose description and figure identify the variety now under notice. Hitt says there are two sorts of Queen Mother, the one pale red and the other bright yellow, and both thinly powdered.

QUETSCHE (*Early Russian; German Prune; German Quetsche; Leipzig; Prune d'Allemagne; Sweet Prune; Turkish Quetsche; Zwetsche*).—Fruit, medium sized; oval, narrowing towards the stalk, flattened on one side, where it is marked with a distinct suture. Skin, dark purple, dotted with grey dots and veins of russet, and covered with blue bloom. Stalk, an inch long. Flesh, firm, juicy, sweet, and brisk, separating from the stone.

A culinary plum; ripe in the end of September. Shoots, smooth.

Quetsche d'Italie. See *Italian Prune*.

REAGLES'S GAGE.—Fruit, an inch and three-quarters in diameter; quite round, and with a faint suture. Skin, bright grass-green, mottled with broken green streaks of a darker colour, and with scarcely any bloom. Stalk, three-quarters of an inch long, very slender, inserted in a wide and rather deep cavity. Flesh, green, briskly acid, and adhering to the stone.

An American plum, ripe in the middle and end of September, said to be very good in the United States, where it is also said to be a free-stone; but from the fact of its being of inferior flavour and a cling-stone with us, it is evident that our climate is not suitable to it. It was raised by Mr. C. Reagles, of Schenectady, New York, from seed of Washington. Shoots, smooth.

RED APRICOT (*Abricot Rouge; Abricotée Rouge*).—Fruit, medium size, two inches in diameter; round, rather flattened at the apex, and with a very shallow suture. Skin, yellowish in the shade, mottled and streaked with thin red; and on the side exposed to the sun it is entirely covered with thin pale red, with mottles of the yellow ground colour shining through. Stalk, an inch long, rather stout, inserted in a small cavity. Flesh, yellow, with thin hair-like white veins, orange sweet, rather dry, pasty, and without much flavour; separating freely from the stone.

An inferior dessert plum, but useful for cooking; ripe in the beginning of September. The tree is luxuriant and the young shoots are smooth.

Red Damask. See *Orleans*.

Red Diaper. See *Diaprée Rouge*.

Red Fotheringham. See *Fotheringham*.

Red Imperial. See *Red Magnum Bonum.*

RED MAGNUM BONUM (*Askew's Purple Egg; Dame Aubert Violette; Florence; Impériale; Impériale Rouge; Impériale Violette; Mogul Rouge; Œuf Rouge; Purple Egg; Red Egg; Red Imperial*).—Flesh, large; oval, and narrowing a little towards the stalk; marked with a distinct suture, one side of which is frequently higher than the other. Skin, deep red where exposed to the sun, but paler in the shade, strewed with grey dots, and covered with blue bloom. Stalk, an inch long, inserted in a small cavity. Flesh, greenish, firm, rather coarse, not very juicy, briskly flavoured, and separating from the stone.

A culinary plum; ripe in the beginning and middle of September. The young shoots are smooth. The tree is very vigorous and hardy, and an excellent bearer as a standard.

This plum has been cultivated in this country since the time of Parkinson, being mentioned by him and all subsequent English authors under the name of Imperial or Red Imperial, and is first called Red Magnum Bonum by Langley.

RED PERDRIGON (*Perdrigon Rouge*).—Fruit, small; roundish oval. Skin, fine deep red, marked with fawn-coloured dots, and thickly covered with pale blue bloom. Stalk, an inch long, stout, inserted in a round cavity. Flesh, clear yellow, firm, rich, juicy, and sugary, and separating from the stone.

A dessert plum; ripe in the middle and end of September. Shoots, downy.

Reina Nova. See *Belle de Septembre.*

REINE BLANCHE.—Fruit, the size of Green Gage; round, and flattened at the crown, with a very distinct suture, which is often deep at the crown. Skin, greenish, becoming yellowish as it ripens, covered with thin whitish bloom. Stalk, very short and stout, set in a wide cavity. Flesh, green, juicy, sweet, and well-flavoured; adhering to the stone.

A second-rate plum; ripe in the middle and end of September. Shoots, downy.

Reine Claude. See *Green Gage.*

Reine Claude d'Althann. See *Count Althann's Gage.*

Reine Claude Althans. See *Count Althann's Gage.*

Reine Claude Comte Althan. See *Count Althann's Gage.*

Reine Claude de Comte Hathem. See *Count Althann's Gage.*

REINE CLAUDE DE BAVAY (*Monstrueuse de Bavay; St. Claire*).—Fruit, large; roundish, and flattened at both ends. Skin, greenish yellow, mottled and streaked with green, sprinkled with dark red spots on the exposed side, and covered with a delicate white bloom. Stalk,

half an inch long, stout, inserted in a small cavity. Flesh, yellow, tender, melting, and very juicy, with a rich, sugary flavour, and separating from the stone.

A first-rate dessert plum of exquisite flavour; ripe in the end of September and beginning of October. Shoots, smooth.

Reine Claude de Berger. See *Peach.*

Reine Claude Boddaert. See *Boddaert's Green Gage.*

Reine Claude Braunau. See *Abricotée de Braunau.*

Reine Claude de Brahy. See *Brahy's Green Gage.*

Reine Claude Diaphane. See *Transparent Gage.*

Reine Claude Grosse. See *Green Gage.*

Reine Claude de Bavay Hâtive. See *July Green Gage.*

Reine Claude de Jodoigne. See *Jodoigne Green Gage.*

Reine Claude d'Octobre. See *Late Green Gage.*

Reine Claude d'Oullins. See *Oullins Golden.*

Reine Claude Petite. See *Yellow Gage.*

Reine Claude Précoce. See *Oullins Golden.*

Reine Claude Rouge. See *Van Mons' Red.*

Reine Claude Tardive. See *Late Green Gage.*

Reine Claude Violette. See *Purple Gage.*

REINE VICTORIA.—This is a French variety, and quite distinct from the Victoria. It is of short oval shape, much like Kirke's, but not quite so round. Skin, dark reddish purple. Flesh, very juicy, rich, and agreeable, and separating from the stone.

It is from two to three weeks later than Kirke's. Shoots, downy.

Rensselaer Green Gage. See *Green Gage.*

RIVERS'S BLUE PROLIFIC.—A small oval purple plum, raised by Mr. Rivers, remarkable for its fertility. The flesh is rather coarse, juicy, and with a brisk flavour, and adheres closely to the stone.

It is ripe in the middle of August.

Rivers's Early Damson. See *Damson.*

RIVERS'S EARLY APRICOT (*Early Transparent Gage*).—Fruit, above medium size, an inch and three-quarters wide and over an inch high; roundish and oblate, marked with a very shallow suture. Skin, yellowish green when quite ripe, mottled with crimson on the side next the sun. Stalk, about half an inch long, slender. Flesh, greenish

yellow, firm, very juicy, and richly flavoured, separating freely from the stone, which is small and round.

This delicious plum is equal in flavour to the Green Gage, and is as large as the Transparent Gage, from which it was raised by Mr. Rivers, of Sawbridgeworth. It ripens in the beginning of August. The tree is hardy, and an excellent bearer. Young shoots, downy.

Robe de Sargent. See *D'Agen*.

Roche Corbon. See *Diaprée Rouge*.

ROE'S AUTUMN (*Autumn Gage; Roe's Autumn Gage*).—Fruit, medium sized; oval, marked with a shallow suture, which extends to half the length of the fruit. Skin, pale yellow, covered with thin whitish bloom. Stalk, three-quarters of an inch long, not depressed. Flesh, greenish yellow, juicy and sweet, with a rich and excellent flavour, separating from the stone.

An excellent dessert plum; ripe in the middle of October. The tree is an excellent bearer. Shoots, smooth.

Roe's Autumn Gage. See *Roe's Autumn*.

Rotherham. See *Winesour*.

Round Damson. See *Damson*.

Royal Bullace. See *Bullace*.

ROYAL DAUPHINE.—Fruit, large; oval. Skin, pale red on the shaded side, marked with green specks, but darker red next the sun, mottled with darker and lighter shades, and covered with violet bloom. Stalk, an inch long, stout. Flesh, greenish yellow, sweet, and subacid, separating from the stone.

A culinary plum; ripe in the beginning of September. Shoots, smooth.

Royal. See *Royale*.

Royal Red. See *Royale*.

ROYALE (*Royal; Royal Red; Sir Charles Worsley's*).—Fruit, rather above medium size; round, narrowing towards the stalk, and marked on one side with a well-defined suture, which is deepest at the apex. Skin, fine light purple, strewed with a few fawn-coloured dots, and covered with a thick pale blue bloom. Stalk, about an inch long, stout and downy, and inserted in a small cavity. Flesh, yellowish, firm, juicy, melting, with a rich juicy and delicious flavour, separating from the stone.

A dessert plum of the finest quality; ripe in the middle of August. Young shoots, downy. Tree, a strong and vigorous grower; a good,

but not an abundant bearer. It requires a south-east or west wall to have the fruit in perfection, and when well ripened will shrivel and dry on the tree.

ROYALE HÂTIVE (*Early Royal; Miviam*).—Fruit, medium sized; roundish, narrowing towards the apex. Skin, light purple, strewed with fawn-coloured dots, and covered with blue bloom. Stalk, half an inch long, stout, and inserted without depression. Flesh, yellow, juicy, and melting, with an exceedingly rich and delicious flavour, and separating from the stone.

A first-rate dessert plum; ripe in the end of July and beginning of August. Shoots, downy.

ROYALE DE TOURS.—Fruit, large; roundish, with a well-defined suture, which extends on one side the whole of its length. Skin, light purple, strewed with small yellow dots next the sun, and of a pale red colour in the shade, and thickly covered with blue bloom. Stalk, about three-quarters of an inch long, stout, and inserted in a small cavity. Flesh, greenish yellow, delicate, very juicy, and richly flavoured, adhering to the stone.

An excellent plum either for the dessert or preserving; ripe in the beginning and middle of August. The young shoots are downy. The tree is very vigorous, and a good bearer.

St. Barnabe. See *White Primordian*.

ST. CATHERINE (*Bricette*).—Fruit, medium sized; obovate, being widest at the apex, and tapering towards the stalk, with a well-marked suture on one side, which is deepest towards the stalk, and terminating at the apex in a small depression. Skin, pale yellow, and when ripened dotted with red, thick, and adhering to the flesh, covered with pale bloom. Stalk, slender, three-quarters of an inch long, inserted in a narrow cavity. Flesh, yellow, delicate, and melting, with a rich sugary and sprightly flavour, adhering to the stone.

A very excellent old French plum, which is highly esteemed either for dessert use, for preserving, or drying; ripe in the middle of September. Young shoots, smooth. The tree is a vigorous grower, and an excellent bearer. It succeeds well as a standard, and when grown against a wall the fruit will shrivel and dry, forming an excellent prune. It is then considerably larger than from a standard, when it is rather dry and very apt to be shaken down by high winds before it is ripe.

St. Clair. See *Reine Claude de Bavay*.

St. Cloud. See *Goliath*.

ST. ETIENNE.—Fruit, medium sized; roundish oval, frequently somewhat heart-shaped. Skin, thin, greenish yellow, strewed with red dots and flakes, and sometimes with a red blush on the side next the sun. Stalk, half an inch long, inserted in a narrow cavity. Flesh,

yellow, tender, melting, and juicy, rich and delicious, separating from the stone.

A first-rate dessert plum; ripe in the end of July and beginning of August. Shoots, smooth.

ST. JULIEN.—Fruit, medium sized; obovate. Skin, brownish purple, covered with pale blue bloom. Stalk, half an inch long, inserted in a small narrow cavity. Flesh, greenish, adhering to the stone, with a brisk, sugary, and pleasant flavour.

A good plum for preserving, and not unworthy of the dessert; ripe in October. Young shoots, downy. The tree is scarcely ever cultivated for the fruit, but it forms one of the best stocks on which to bud peaches, nectarines, and apricots. It is not so generally cultivated in this country for that purpose as the Brussels and Mussel Plums, but on the Continent the preference is given to this variety. The fruit has the property of hanging on the tree till it shrivels, when it may be eaten as a sweetmeat. It does well also for drying artificially.

St. Martin. See *Coe's Late Red.*

St. Martin Rouge. See *Coe's Late Red.*

ST. MARTIN'S QUETSCHE.—Fruit, medium sized; ovate, or rather heart-shaped. Skin, pale yellow, covered with white bloom. Flesh, yellowish, sweet, and well flavoured, separating from the stone.

A very late plum; ripe in the middle of October. Shoots, smooth.

St. Maurin. See *D'Agen.*

SANDALL'S.—Fruit, medium sized; round, resembling Orleans. Skin, dark violet-purple, slightly spotted, covered with a thick bloom. Flesh, firm, reddish yellow or amber, adhering firmly to the stone, juicy, and with a pleasant flavour resembling that of the Damson.

This is a very valuable late plum for culinary purposes; it ripens in the end of September, and will hang for a long time. It does not crack with the rain as many kinds do. The tree attains a great size, and produces small leaves and twiggy shoots like the Damson. Young shoots, smooth.

It is much grown about Fulham and Chiswick for the markets.

Sans Noyau. See *Stoneless.*

Schuyler Gage. See *Green Gage.*

Semiana. See *Italian Prune.*

Shailer's White Damson. See *Damson.*

Sharp's Emperor. See *Victoria.*

Sheen. See *Fotheringham.*

Shropshire Damson. See *Damson.*

Sir Charles Worsley's. See *Royale.*

SMALL WHITE DAMASK (*Damas Blanc Petit*).—Fruit, small; roundish, inclining to ovate, and wider at the apex, swollen on one side of the suture. Skin, greenish yellow, covered with thin white bloom. Stalk, half an inch long, slender, not depressed. Flesh, yellow, juicy, sugary, and well flavoured, and separating from the stone.

A culinary plum; ripe in the middle of September. The young shoots are smooth, and the appearance of the tree is similar to Large White Damask, so much so, indeed, that they have been considered by some identical, which they are not.

SMITH'S ORLEANS.—Fruit, large; oval, or roundish oval, widest towards the stalk, and marked with a deep suture. Skin, reddish purple, strewed with yellow dots, and covered with thick blue bloom. Stalk, half an inch long, slender. Flesh, deep yellow, firm, juicy, rich, briskly flavoured, and perfumed, adhering to the stone.

A rather coarse plum; ripe in the end of August. Shoots, smooth.

STANDARD OF ENGLAND.—Fruit, above medium size; obovate, and marked with a faint suture. Skin, pale red, strewed with yellow dots, and covered with thin bloom. Stalk, three-quarters of an inch long, very slender, green, inserted in a small cavity. Flesh, yellow, with white veins, rather firm, juicy, and briskly flavoured, adhering to the stone.

A culinary plum; ripe in the beginning and middle of September. Shoots, smooth.

Steer's Emperor. See *Goliath.*

STONELESS (*Kirke's Stoneless; Sans Noyau*).—Fruit, small; oval. Skin, dark purple, or rather black, covered with blue bloom. Stalk, half an inch long. Flesh, greenish yellow, at first harsh and acid, but when highly ripened and beginning to shrivel it is more pleasant, and has a mellow and pleasant flavour.

A very singular little plum, being destitute of any stone wherewith to envelope the kernel, which has only a thin membrane between it and the pulp. It ripens in the beginning of September. The young shoots are downy. The tree is a small and compact grower, and does not bear well.

This is an old variety, being mentioned by Merlet; but either on account of its little value, or being little known, it is not noticed by any subsequent writer before the time of Duhamel. It has been many years in this country, although Kirke, the nurseryman at Brompton, gave it, like many other fruits, his own name. It was for upwards of a century cultivated in the Brompton Park Nursery, where in all probability it was introduced from the Continent by George London, who was for some time under De la Quintinye in the Royal Gardens at Versailles.

Sucrin Vert. See *Green Gage.*

SUISSE (*Altesse; Monsieur Tardif; Switzer's Plum*).—Fruit,

medium sized; round, slightly depressed at the apex, and marked with a very shallow suture. Skin, thick, separating freely from the flesh, of a fine clear purple next the sun, and red on the shaded side, marked with several fawn-coloured dots, and thickly coloured with pale blue bloom. Stalk, three quarters of an inch long, set in a rather wide cavity. Flesh, greenish yellow, juicy, and melting, with a rich, brisk, and pleasant flavour, adhering to the stone.

An excellent plum for drying or preserving; ripe in October. The young shoots are smooth. The tree is vigorous and an excellent bearer when grown against a wall. The fruit will hang till it shrivels, when it forms a delicious sweetmeat.

This plum is often met with in the French nurseries under the name of Impératrice Violette and Altesse, hence it is that Altesse is sometimes applied to our Blue Impératrice. It is the Impératrice of Merlet. The Suisse of Merlet is a long plum, resembling the Red Magnum Bonum, and with the flesh separating from the stone. It is frequently met with in the French nurseries under the name of Quetsche, and I have no doubt it is the Quetsche d'Italie.

SULTAN.—Fruit, above medium size; round, marked with a deep suture. Skin, dark purple, covered with a thick blue bloom. Stalk, about half an inch long, inserted in a wide hollow. Flesh, greenish yellow, adhering to the stone, firm, brisk, and sweet, with a pleasant flavour.

A culinary plum of great excellence; ripe in the middle of August. It bears considerable resemblance to Orleans, but the tree is a most profuse bearer, and the fruit is so much earlier. Young shoots, smooth.

A seedling raised by Mr. Rivers, of Sawbridgeworth, in 1871, from Belle de Septembre.

Sweet Damson. See *Eugène Fürst*.

Sweet Prune. See *Quetsche*.

Switzer's Plum. See *Suisse*.

TARDIVE DE CHALONS.—Fruit, rather small; round, inclining to oval, and marked with a well-defined suture. Skin, brownish red, thinly strewn with minute dots. Stalk, three-quarters of an inch long. Flesh, firm, tender, sweet, and well flavoured, separating with difficulty from the stone. Shoots, downy.

A dessert or preserving plum; ripe in October.

TAY BANK (*Guthrie's Tay Bank*).—Fruit, an inch and three-quarters long, and an inch and a half wide; roundish oval, with a faint suture. Skin, yellow, or greenish yellow, and with crimson specks on the side next the sun. Stalk, upwards of an inch long, slender, inserted almost level with the surface. Flesh, yellow, veined with white, tender, melting, juicy, and richly flavoured; very sweet, like a preserve, but not equal in flavour to Green Gage, as it lacks briskness; it adheres to the stone.

A dessert plum; ripe in the middle of September.

TOPAZ (*Guthrie's Topaz*).—Fruit, medium sized; oval, narrowing at the stalk, and marked with a distinct suture. Skin, fine clear yellow covered with thin bloom. Stalk, an inch long, inserted in a small cavity. Flesh, yellow, juicy, sweet, and richly flavoured, adhering to the stone. Shoots, smooth.

A dessert plum; ripening in the middle and end of September, and hanging till it shrivels.

TRANSPARENT GAGE (*Reine Claude Diaphane*).—Fruit, larger than the Green Gage; round, and very much flattened, marked with a shallow suture. Skin, thin, and so transparent as to show the texture of the flesh, and also the stone, when the fruit is held up between the eye and the light; greenish yellow, dotted and marbled with red. Stalk, half an inch long, thin, and inserted in a rather deep cavity. Flesh, greenish yellow, rather firm and transparent, very juicy, and with a rich honied sweetness, separating from the stone.

A most delicious dessert plum; ripe in the beginning of September. Young shoots, smooth.

Trompe Garçon. See *Green Gage*.

Trompe Valet. See *Green Gage*.

Turkish Quetsche. See *Quetsche*.

VAN MONS' RED (*Reine Claude Rouge Van Mons*).—Fruit, very large; roundish oval. Skin, reddish purple, dotted with yellow russet dots, and covered with very thick bluish white bloom. Stalk, thick, about an inch long, inserted in a deep cavity. Flesh, firm and crisp, juicy, sugary, and deliciously flavoured, and separating from the stone.

One of the finest dessert plums; ripe in the end of August and beginning of September. Shoots, downy.

Verdacia. See *Green Gage*.

Verdochio. See *Green Gage*.

Verte Bonne. See *Green Gage*.

Verte Tiquetée. See *Green Gage*.

VICTORIA (*Alderton; Denyer's Victoria; Sharp's Emperor*).—Fruit, large; roundish oval, marked with a shallow suture. Skin, bright red on the side next the sun, but pale red on the shaded side, and covered with thin bloom. Stalk, three-quarters of an inch long, stout. Flesh, yellow, very juicy, sweet, and pleasantly flavoured, separating from the stone.

A culinary plum; ripe in the beginning and middle of September. The tree is an immense bearer, and ought to find a place in every garden, however small. Young shoots, downy.

This is a Sussex plum, and was discovered in a garden at Alderton in that

county. It became known as Sharp's Emperor, and was ultimately sold by a nurseryman named Denyer, at Brixton, near London, at a high price as a new variety under the name of Denyer's Victoria, in the year 1844.

VIOLET DAMASK (*Damas Violet*).—Fruit, medium sized; oval, without any apparent suture, but slightly flattened on one side; narrowing towards the stalk, and slightly flattened on one side. Skin, reddish purple, covered with delicate blue bloom. Stalk, half an inch long, pretty stout and downy, inserted in a small cavity. Flesh, yellow, firm, sweet, and briskly flavoured, separating from the stone.

A good plum either for the dessert or preserving; ripe in the end of August. Young shoots, downy. Tree, vigorous, but generally a shy bearer, except in a dry, warm situation, when it is very prolific.

In the Horticultural Society's Catalogue this is made synonymous with Queen Mother, which has smooth shoots. The error may have arisen from Parkinson making his Damask Violet the same as Queen Mother, but these are two very distinct varieties. The fruit of the one is ovate, and the other round.

Violet Gage. See *Purple Gage.*

Violet Perdrigon. See *Blue Perdrigon.*

Violette de Tours. See *Précoce de Tours.*

Virginale Blanche. See *Yellow Impératrice.*

Virginian Cherry. See *Cherry.*

WASHINGTON (*Bolmar; Bolmar's Washington; Franklin; Irving's Bolmar; Parker's Mammoth*).—Fruit, large; roundish ovate, with a very faint suture on one side, but which near the stalk is deep and well defined. Skin, dull yellow, mottled, and clouded with green, but when fully ripe it changes to deep yellow, marked with crimson dots, and covered with pale bluish grey bloom. Stalk, three-quarters of an inch long, slightly downy, and inserted in a wide, shallow cavity. Flesh, yellow, firm, separating from the stone, and of a rich, sugary, and luscious flavour.

One of the best of plums, considering all its qualities; ripe in September. The young shoots are downy. The tree attains a large size, is hardy, a vigorous grower, and an abundant bearer. It succeeds well as a standard, and may be grown either on an east or south-west wall, but does not succeed well on the south aspect.

The original tree was produced in the city of New York. It originated as a sucker from a grafted tree, and was purchased as a sucker by a Mr. Bolmar, in Chatham Street, from a market woman. He planted it, and in 1818 it produced fruit. It was introduced to this country in 1819 by Robert Barclay, Esq., of Bury Hill, and in 1821 it was sent by Dr. Hosack to the Horticultural Society.

WATERLOO.—A medium sized oval yellow plum, resembling Coe's Golden Drop in form and colour.

It was found at Waterloo, in Belgium, and brought into notice by Dr. Van Mons. It is a clingstone, and ripens in the middle of September.

Waterloo of Kent. See *Bush.*

Wentworth. See *White Magnum Bonum.*

WHEAT.—Fruit, small; roundish oval, marked on one side with a shallow suture, which is swollen on one side. Skin, bright fiery red next the sun, pale yellow in the shade, and covered with thin white bloom. Stalk, half an inch long, inserted in a small cavity. Flesh, greenish yellow, firm, and adhering to the stone, and of a sweet and subacid flavour.

A very old dessert plum; ripe in the middle and end of August. The young shoots are smooth and slender; the tree is a small grower but an excellent bearer.

White Bullace. See *Bullace.*

White Damson. See *Damson.*

WHITE IMPÉRATRICE (*Impératrice Blanche*).—Fruit, medium sized; obovate, marked on one side with a faint suture, which terminates at the apex in the slight depression. Skin, bright yellow with occasionally a few red spots, and covered with thin white bloom. Stalk, half an inch long, inserted in a small cavity. Flesh, yellow, firm, crisp, and juicy, almost transparent, sweet, and separating freely from the stone; when too ripe apt to become mealy.

A plum of second-rate quality; ripe in the beginning and middle of September. The shoots are smooth, short, and slender. The tree is not vigorous nor a large grower, and requires the protection of a wall, of which it is unworthy.

WHITE MAGNUM BONUM (*Askew's Golden Egg; Bonum Magnum; Dame Aubert; Dame Aubert Blanche; Egg Plum; Grosse Luisante; Impériale Blanche; White Mogul; Yellow Magnum Bonum*).—Fruit, of the largest size; oval, with a rather deep suture extending the whole length on one side. Skin, thick and membranous, and adhering to the flesh, deep yellow, and covered with thin white bloom. Stalk, an inch long, and inserted without depression. Flesh, yellow, firm, coarse-grained, with a brisk subacid flavour, and adhering to the stone.

A culinary plum highly esteemed for preserving; ripe in September. The young shoots are smooth. The tree is a strong and vigorous grower and bears well either as a standard or an espalier, and when grown against a south wall the fruit is considerably improved both in size and flavour.

White Mirabelle. See *Mirabelle Petite.*

White Mogul. See *White Magnum Bonum.*

WHITE PERDRIGON (*Brignole; Maître Claude; Perdrigon Blanc*).—Fruit, medium sized; oval, narrowing towards the stalk, with

a faint suture on one side. Skin, thick and membranous, pale yellow strewed with white dots, marked with a few red spots next the sun, and covered with thin white bloom. Stalk, three-quarters of an inch long, slender, inserted in a small cavity. Flesh, greenish, tender, juicy, rich, sweet, and slightly perfumed, separating from the stone.

An excellent plum for drying and preserving; ripe in the end of August. The tree is an excellent bearer, but requires to be grown against a wall. Young shoots, downy.

WHITE PRIMORDIAN (*Amber Primordian; Avant Prune Blanche; D'Avoine; De Catalogne; Catalonian; Cerisette Blanche; Early Yellow; Jaune de Catalogne; Jaune Hâtive; London Plum; Pickett's July; St. Barnabe*).—Fruit, small; oval, narrowing towards the stalk. Skin, pale yellow, covered with thin white bloom. Stalk, half an inch long, very slender, inserted in a small cavity. Flesh, yellow, tender, sweet, and pleasantly flavoured, separating from the stone.

A very early dessert plum; ripe in the end of July. The tree is of slender growth, and is a very prolific bearer. Young shoots, downy. Though by no means a plum of the first quality, it is worth growing against a wall on account of its earliness.

WHITLEY'S.—Fruit, below medium size; round, with a very faint suture, and with a slight elevation, on which the stalk is placed. Skin, red, strewed with yellow dots, darker on the side next the sun than on the shaded side. Stalk, half an inch long, slender, inserted on the level of a small swelling. Flesh, yellow, with thread-like white veins; juicy, sweet, and well flavoured, adhering to the stone.

A second-rate plum, ripe in the middle of September.

Wilmot's Early Orleans. See *Early Orleans.*

Wilmot's Green Gage. See *Green Gage.*

Wilmot's Late Orleans. See *Goliath.*

Wilmot's Orleans. See *Early Orleans.*

WINESOUR (*Rotherham*).—Fruit, below medium size; oval. Skin, dark purple, covered with darker purple specks. Stalk, half an inch long. Flesh, greenish yellow, agreeably acid, and having red veins near the stone, to which it adheres, and when cooked the small end of the stone is bright red.

A very valuable preserving plum, ripe in the middle of September. Young shoots, downy.

WOOLSTON BLACK.—Fruit, about medium size; round, and marked with a shallow suture. Skin, deep purple, almost black, strewed with small dots, and covered with blue bloom. Flesh, melting, juicy, sugary, and rich, separating from the stone.

A delicious dessert plum. It is ripe in the beginning of September, and becomes quite a sweetmeat when it shrivels. Shoots, smooth.

WYEDALE.—Fruit, below medium size; oval. Skin, dark purple, almost black, and covered with a thin blue bloom. Stalk, bright green to the last, set in a small cavity. Flesh, brisk, juicy, and agreeably flavoured, adhering closely to the stone.

A culinary plum; ripe in October. It is much grown in the northern parts of Yorkshire, and is not unlike the Winesour in appearance, but is very much later.

Yellow Apricot. See *Apricot.*

YELLOW DAMASK (*Damas Jaune*).—Fruit, below medium size; nearly round. Skin, yellow, with a fine white bloom. Flesh, very juicy and rich, separating from the stone.

A delicious little plum; ripe in the beginning of October. Shoots, smooth.

YELLOW GAGE (*Gonne's Green Gage; Little Queen Claude; Reine Claude Petite; Petit Damas Vert; White Gage*).—Fruit, below medium size; round, and marked with a shallow suture. Skin, greenish yellow, thickly covered with white bloom. Stalk, half an inch long, inserted in a pretty deep cavity. Flesh, yellowish white, firm, rather coarse-grained, but sweet and pleasantly flavoured, separating from the stone.

A dessert plum of second-rate quality; ripe in the beginning and middle of September. Shoots, smooth.

YELLOW IMPÉRATRICE (*Altesse Blanche; Monsieur à Fruits Jaune; Virginale Blanche*).—Fruit, large; roundish oval, marked with a suture, which is deep at the apex, and becomes shallow towards the stalk. Skin, deep golden yellow, with a few streaks of red about the stalk, which is half an inch long. Flesh, yellow, juicy, and melting, sugary, and richly flavoured, and adhering to the stone.

An excellent dessert plum; ripe in the middle of August. Shoots, smooth.

YELLOW JERUSALEM (*Jerusalem Jaune; Jahn's Gelbe Jerusalems-pflaume*).—Fruit, an inch and three-quarters in diameter; roundish oval, with a faint suture. Skin, golden or deep yellow, speckled with crimson on the side next the sun. Stalk, three-quarters of an inch long, slender, deeply inserted. Flesh, yellow, with white veins, tender, juicy, sweet, brisk, and highly flavoured, adhering to the stone.

An excellent dessert plum; ripening in the beginning of September.

Yellow Magnum Bonum. See *White Magnum Bonum.*

Yellow Perdrigon. See *Drap d'Or.*

Zwetsche. See *Quetsche.*

LIST OF SELECT PLUMS,

ARRANGED IN THEIR ORDER OF RIPENING.

I. FOR DESSERT.

July Green Gage
Rivers's Early Apricot Peach
De Montfort
Denniston's Superb
Perdrigon Violet Hâtif
Green Gage
Oullins Golden
Hulings's Superb
Bryanston Gage
Purple Gage
Transparent Gage
Woolston Black
Jefferson
Kirke's
Topaz
Coe's Golden Drop
Reine Claude de Bavay
Late Rivers

II. FOR COOKING.

Early Rivers
Early Orleans
Gisborne's
Goliath
Prince of Wales
Victoria
Diamond
Autumn Compôte
Belle de Septembre

III. FOR PRESERVING.

Gisborne's
Green Gage
White Magnum Bonum
Diamond
Washington
Winesour
Damson
Autumn Compôte

IV. FOR WALLS.

July Green Gage
De Montfort
Green Gage
Purple Gage
Italian Prune
Coe's Golden Drop
Blue Impératrice
Ickworth Impératrice

V. FOR ORCHARDS AND MARKETING.

Early Rivers
Early Orleans
Gisborne's
Orleans
Prince of Wales
Victoria
Prince Engelbert
Pond's Seedling
Damson

THE BEST DESSERT PLUMS,

ARRANGED IN THEIR ORDER OF RIPENING.

July.

Early Mirabelle
Early Green Gage
July Green Gage
St. Etienne

August.

Peach
Rivers's Early Apricot
Royale Hâtive
De Montfort
Oullins Golden
Mirabelle Petite
Perdrigon Violet Hâtif
Royale
Royale de Tours
Yellow Impératrice
Drap d'Or
Denniston's Superb
Mammeloné
Green Gage
Golden Esperen
Hulings's Superb
Bryanston Gage
M'Laughlin
Eugène Fürst

September.

Van Mons' Red
Lawrence Gage
Purple Gage
Transparent Gage
Woolston Black
Jefferson
Kirke's
Abricotée de Braunau
Angelina Burdett
Washington
Columbia
Jodoigne Green Gage
Lawson's Golden
Coe's Golden Drop
Cooper's Large
Guthrie's late Green
Liegel's Apricot
Topaz
Late Green Gage

October.

Nouvelle de Dorelle
Reine Claude de Bavay
Impériale de Milan
Yellow Damask
Blue Impératrice
Ickworth Impératrice
Late Rivers

QUINCES.

APPLE-SHAPED.—Fruit, large, roundish, and very similar in shape to an apple. The skin is of a fine golden yellow colour when ripe; and the flavour of the flesh when stewed is very excellent.

PEAR-SHAPED.—This is the variety which is most commonly grown, and is very often met with in shrubberies as an ornamental tree. The fruit, as the name implies, is shaped like a pear, tapering to the stalk. The skin is yellow, and somewhat woolly. The flesh is dry, woolly, and not so succulent as the former, although it is, perhaps, more cultivated than that variety.

PORTUGAL.—This is a superior variety to either of the above, the fruit being much milder in flavour, and better adapted for marmalade and stewing. The tree is a much more luxuriant grower, but does not bear freely, and hence its cultivation is not so general as is that of the others. The fruit has the property of changing to a red colour when cooked.

RASPBERRIES.

SYNOPSIS OF RASPBERRIES.

I. SUMMER BEARERS.

1. *Fruit black.*

Black	Black Cap

2. *Fruit red.*

Barnet	Lord Beaconsfield
Baumforth's Seedling	Northumberland Fillbasket
Carter's Prolific	Prince of Wales
Cornwell's Victoria	Red Antwerp
Cushing	Round Antwerp
Fastolf	Vice-President French
Franconia	Walker's Dulcis
Knevett's Giant	

3. *Fruit yellow.*

Brinckle's Orange	Sweet Yellow Antwerp
Magnum Bonum	Yellow Antwerp

II. AUTUMNAL BEARERS.

1. *Fruit black.*

Autumn Black	Ohio Everbearing
New Rochelle	

2. *Fruit red.*

Belle de Fontenay	October Red
Large Monthly	Rogers's Victoria
McLaren's Prolific	

3. *Fruit yellow.*

October Yellow.

À Gros Fruits Rouges. See *Red Antwerp.*

American Black. See *Black Cap.*

D'Anvers à Fruits Ronds. See *Round Antwerp.*

AUTUMN BLACK.—This is a variety raised by Mr. Rivers from the new race of Black Raspberries which he has for some years been experimenting upon. These Black Raspberries are evidently the result of a cross between the Blackberry and the Raspberry, possessing the rambling growth of the former with the large succulent fruit of the latter. The Autumn Black produces from its summer shoots a full crop of medium-sized dark fruit of the colour of the Blackberry, and partaking much of its flavour.

Ripe in October.

BARNET (*Barnet Cane; Cornwell's Prolific; Cornwell's Seedling; Large Red; Lord Exmouth's*).—The fruit is large; roundish ovate, of a bright purplish red colour.

This is larger than the Red Antwerp, but not equal to it in flavour; it is, nevertheless, an excellent variety, and an abundant summer bearer.

Barnet Cane. See *Barnet.*

BAUMFORTH'S SEEDLING.—This seems to be an improved form of *Northumberland Fillbasket,* from which it was raised. The berries are large, of a dark crimson colour, with an excellent flavour. The plant is a vigorous grower, with dark green foliage, and has a tendency to produce an autumnal crop.

BELLE DE FONTENAY (*Belle d'Orléans*).—An autumn-bearing variety, of dwarf habit, and with large leaves, quite silvery on their under surface. The fruit is large, round, of a red colour and good flavour.

Ripe in October.

The plant is a shy bearer, and throws up suckers so profusely as to be almost a weed; but if the suckers are thinned out it bears better.

Belle d'Orléans. See *Belle de Fontenay.*

BLACK.—This is a hybrid between the Blackberry and the Rasp-

berry, and is the parent of all the black autumn-bearing varieties, although itself a summer bearer. It has long, dark-coloured canes and small purple fruit, with much of the Blackberry flavour. This variety was obtained at Weathersfield, in Essex, upwards of forty years ago, and has since been cultivated by Mr. Rivers, who has succeeded in obtaining from it his new race of autumn-bearing black varieties.

BLACK CAP (*American Black*).—This is the Rubus occidentalis, called Black Raspberry, or Thimbleberry, by the Americans. The fruit has a fine, brisk, acid flavour, and is much used in America for pies and puddings.

It ripens later than the other summer-bearing varieties.

BRINCKLE'S ORANGE (*Orange*).—A variety introduced from America, where it is considered the finest yellow sort in cultivation. In this country it is smaller than the Yellow Antwerp, and more acid. The plants throw up an abundance of suckers. It is a summer variety.

Burley. See *Red Antwerp.*

CARTER'S PROLIFIC.—Fruit, large and round, of a deep red colour, with a firm flesh of excellent flavour. A summer-bearing variety of great excellence, exceedingly prolific, and very much cultivated in the Kentish orchards. Raised by Mr. Carter, nurseryman, at Keighley, in Yorkshire.

De Chili. See *Yellow Antwerp.*

Cornwell's Prolific. See *Barnet.*

Cornwell's Seedling. See *Barnet.*

CORNWELL'S VICTORIA.—The fruit of this variety is large and of fine flavour, but its drupes adhere so loosely to the core as to crumble off in gathering. A summer bearer.

CUSHING.—Fruit, large ; roundish, inclining to conical, of a bright crimson colour, and with a briskly acid flavour. A summer bearer.

Cutbush's Prince of Wales. See *Prince of Wales.*

Double-bearing Yellow. See *Yellow Antwerp.*

FASTOLF (*Filby*).—Fruit, large ; roundish conical, bright purplish red, and of excellent flavour. A summer bearer.

Filby. See *Fastolf.*

FRANCONIA.—Fruit, large ; obtuse conical, of a dark purplish red colour and good flavour, briskly acid. A summer bearer.

French. See *Vice-President French.*

Howland's Red Antwerp. See *Red Antwerp.*

Knevett's Antwerp. See *Red Antwerp*.

KNEVETT'S GIANT.—Fruit, large; obtuse conical, deep red, and of good flavour. A summer bearer.

LARGE MONTHLY (*Large-fruited Monthly; Rivers's Monthly; De Tous le Mois à Gros Fruits Rouges*).—This is a most abundant-bearing autumnal variety, producing fruit above the medium size; roundish conical, of a crimson colour, and of excellent flavour.

McLAREN'S PROLIFIC.—Fruit, large; roundish, inclining to conical, of a very deep crimson colour, very fleshy and juicy, with a brisk and pleasant flavour.

A double-bearing variety, of robust growth, and producing enormous second crops on the young shoots of the same season.

Large Red. See *Barnet*.

Late-bearing Antwerp. See *Red Antwerp*.

Lawton. See *New Rochelle*.

LORD BEACONSFIELD.—The fruit is large, highly coloured, and of excellent flavour, and the plant is an abundant bearer.

Lord Exmouth's. See *Barnet*.

MAGNUM BONUM.—A yellow summer-bearing variety, inferior in size and flavour to Yellow Antwerp. The fruit is of a pale yellow colour, with firm flesh. The plant, like Brinckle's Orange and Belle de Fontenay, becomes a perfect weed from the profusion of suckers it throws up.

Merveille de Quatre Saisons Jaune. See *October Yellow*.

Merveille de Quatre Saisons Rouge. See *October Red*.

NEW ROCHELLE (*Lawton; Seacor's Mammoth*).—An American autumn-bearing variety, having the rambling habit of growth of the common Bramble. It produces fruit in great abundance, of a large oval shape and a deep black colour, very juicy, and agreeably flavoured.

This has not been sufficiently proved in this country to admit of a correct estimate being formed of its merits.

NORTHUMBERLAND FILLBASKET.—Fruit, rather large; roundish, inclining to conical, of a deep red colour and good flavour. The plant is a strong, vigorous grower, and an abundant summer bearer.

OCTOBER RED (*Merveille de Quatre Saisons Rouge*).—The fruit of this variety produced from the old canes left in spring is small and inferior; but the suckers put forth in June furnish an abundant crop

of large-sized bright red fruit, which commences to ripen in September and continues far into November, if the autumn be dry and mild.

OCTOBER YELLOW (*Merveille de Quatre Saisons Jaune*).—This possesses the same qualities as the preceding, and is distinguished from it by the fruit being yellow. It is not quite so large as the Yellow Antwerp, and in a fine season is sweet and agreeable.

OHIO EVERBEARING.—This is an American variety, similar in all respects to a Black Cap, with this exception, that it is an autumnal-bearing variety, and produces abundant crops of fruit late in the season.

Orange. See *Brinckle's Orange.*

PRINCE OF WALES (*Cutbush's Prince of Wales*).—Fruit, large; roundish, inclining to conical, of a deep crimson colour, and with a brisk, agreeable flavour. This is a summer-bearing variety, remarkable for its strong pale-coloured canes, which in rich soils grow from ten to twelve feet in one season. It does not sucker too much, and is very desirable on that account.

RED ANTWERP (*Burley; À Gros Fruits Rouges; Howland's Red Antwerp; Knevett's Antwerp; Late-bearing Antwerp*). — Fruit, large; roundish, inclining to conical, of a deep crimson colour, very fleshy, and with a brisk flavour and fine bouquet. There are several forms of this variety, differing more or less from each other both in the fruit and the canes. The true old Red Antwerp produces vigorous canes, which are almost smooth.

Rivers's Monthly. See *Large Monthly.*

ROGERS'S VICTORIA (*Victoria*).—This is an autumnal-bearing variety, producing rather large dark red fruit of excellent flavour, and earlier than the October Red. The plant is of a dwarf and rather delicate habit, and the canes are dark-coloured.

ROUND ANTWERP (*D'Anvers à Fruits Ronds*).—Fruit, large and round, of a deep red colour, and much superior in flavour to the old Red Antwerp.

Seacor's Mammoth. See *New Rochelle.*

SWEET YELLOW ANTWERP.—The fruit of this variety is larger and more orange than the Yellow Antwerp, and is the richest and sweetest of all the varieties. The canes are remarkably slender, and with few spines.

VICE-PRESIDENT FRENCH (*French*).—Fruit, large; roundish, inclining to conical, of a deep red colour, fleshy and juicy, and with

an excellent flavour. It is a summer bearer, producing very strong canes of a bright brown colour.

Victoria. See *Rogers's Victoria.*

WALKER'S DULCIS.—A summer-bearing variety, producing red fruit inferior in size to the Antwerp, and not sweet, as the name implies.

White Antwerp. See *Yellow Antwerp.*

YELLOW ANTWERP (*De Chili; Double-bearing Yellow; White Antwerp*).—Fruit, large; conical, of a pale yellow colour, and with a fine, mild, sweet flavour. It produces pale-coloured spiny canes.

LIST OF SELECT RASPBERRIES.

*Those marked * are the best for small gardens.*

*Carter's Prolific	October Red	*Round Antwerp
*Fastolf	October Yellow	*Sweet Yellow Antwerp
*McLaren's Prolific	*Prince of Wales	

STRAWBERRIES.

Aberdeen Seedling. See *Roseberry.*

ABD-EL-KADER.—Fruit, very large, sometimes enormous, usually elongated, but often regular. Skin, vermilion red. Seeds, prominent. Flesh, dark, salmon-coloured, sweet, high-flavoured, slightly acidulous, and aromatic.

Plant, very small, but vigorous. Leaves, small, with elongated leaflets, supported on smooth slender stalks. Raised by Dr. Nicaise.

ADAIR.—Fruit, large, conical, and handsome, even and regular in its shape. Skin, of an uniform dark red colour. Seeds, not deeply imbedded. Flesh, deep red throughout, rather soft and woolly, hollow at the core, not richly flavoured.

When forced the flavour is very good as compared with many other sorts subjected to the same treatment.

ADMIRAL DUNDAS.—Fruit, very large; roundish, inclining to conical, irregular and angular, sometimes cockscomb-shaped; the smaller fruit conical. Skin, pale scarlet. Flesh, firm, juicy, brisk, and highly flavoured.

This is one of the best of the very large strawberries raised by Mr. Myatt.

AJAX.—Fruit, large; irregularly roundish, very deeply furrowed. Seeds, deeply imbedded, with prominent ridges between them, which give the surface a coarse appearance. Skin, dull brick-red. Flesh, deep red, and solid throughout, juicy, briskly flavoured, and tolerably rich.

The plant is of a luxuriant habit, and bears badly in the open ground, but when grown in pots it produces an abundance of fruit, forces well, and produces large and well-flavoured fruit.

ALEXANDRA.—Fruit, very large; roundish, and flattened out into horns or like a horse-shoe; in the latter case the fruit is sometimes larger than that of Dr. Nicaise; deep orange-red colour. Seeds, slightly imbedded. Skin, yellowish. Flesh, rosy, of a sweet, high flavour. A very good variety, and very distinct.

Alice Maude. See *Princess Alice Maude.*

ALICE NICHOLSON.—Fruit, medium sized and occasionally large; ovate, with a glossy neck. Calyx, reflexed. Skin, pink, or pale orange-red. Seeds, projecting. Flesh, white and very solid. The ripened seeds dark. Flavour, sprightly and quite unique. An excellent second early variety.

ALPHA.—Fruit, rather large; long oval, even and regularly shaped. Skin, bright glossy red. Seed, numerous and prominent. Flesh, solid, pinky red throughout, melting, juicy, and highly flavoured.

It ripens about the same time as Black Prince. It was raised by Dr. Roden, of Kidderminster.

AMATEUR.—Fruit, very large; roundish obovate and cocks-combed, of a deep crimson colour. Flesh, bright red, somewhat soft, but exceedingly pleasant in flavour.

A very handsome fruit, ripening about mid-season, and successionally. Plant, robust, and a very heavy cropper. A suitable variety for amateurs. Raised by Mr. Bradley, of Southwell, the raiser of Dr. Hogg, Oscar, &c.

AMAZONE.—Fruit, large or very large, of an elongated conical form, almost always regular. Skin, light red, with a vermilion tinge on the top. Seeds, rather prominent. Flesh, rosy white, sweet, and very aromatic. Plant, vigorous, hardy, and prolific.

AMBROSIA.—Fruit, large; roundish. Skin, shining, dark crimson. Seeds, imbedded. Flesh, juicy, and richly flavoured.

AMY ROBSART.—Fruit, rather large; ovate. Skin, bright, rather pale red. Seed, numerous, depressed. Flesh, solid, pinky white, melting, and juicy, with a fine brisk flavour.

Raised by Dr. Roden. It is a great bearer, and the fruit ripens at the same time as Early Prolific.

ASCOT PINE-APPLE.—Fruit, medium sized; obovate, sometimes conical, colour bright shining scarlet. Surface, even, regular. Seeds, small, numerous, prominent. Flesh, very firm, reddish in colour. Flavour, very rich, sweet, and exceedingly pleasant. A very prolific early strawberry. Habit, dwarf, compact, like its parent, La Constante.

Barnes's White. See *Bicton Pine*.

Belle Bordelaise. See *Prolific Hautbois*.

BICTON PINE (*Barnes's White; Virgin Queen*).—Fruit, large; roundish, and even in its outline. Skin, pale yellowish white, sometimes faintly tinged with red next the sun. Flesh, tender and soft, juicy, brisk, and with a pine flavour. Raised by Mr. Barnes, gardener to Lady Rolle, at Bicton in Devonshire.

BIJOU.—Fruit, above medium size; ovate or conical, and regularly shaped. Skin, bright shining crimson. Seeds, prominent. Flesh, white, firm and solid, juicy, rich, and with a sprightly flavour.

An excellent strawberry, of La Constante race.

Black Bess. See *Empress Eugénie*.

Black Pine. See *Old Pine*.

BLACK PRINCE (*Cuthill's Black Prince; Malcolm's Aberdeen Seedling*).—Fruit, small; obovate. Skin, glossy, of a dark red colour, which, when the fruit is highly ripened, becomes almost black. Seeds, rather prominent. Flesh, deep orange, brisk, rather rich, and with a little of the pine flavour.

A very early strawberry, a great bearer, and well adapted for forcing.

BLANCHE D'ORLÉANS.—Fruit, larger than that of the ordinary White Alpine. It is of a yellowish white colour, and the plant is an abundant bearer.

BONTÉ DE ST. JULIEN.—Fruit, of medium size; roundish, inclining to conical, regular in shape. Skin, bright scarlet. Seeds, not deeply imbedded. Flesh, reddish, rich, sweet, and highly flavoured.

An excellent variety, and the plant is an abundant bearer. It forces well, and when so treated the flavour is not injured.

BONNY LASS.—Fruit, very large and handsome. Skin, pale red, thickly covered with prominent seeds. Flesh, very solid, pink, juicy, and of good flavour.

A late variety, which begins to ripen at mid-season, and continues in use after the other varieties. It was raised by Dr. Roden.

BRITISH QUEEN (*Myatt's British Queen*).—Fruit, large, some-

times very large; roundish, flattened, and cockscomb-shaped, the smaller fruit ovate or conical. Skin, pale red, colouring unequally, being frequently white or greenish white at the apex. Flesh, white, firm, juicy, and with a remarkably rich and exquisite flavour.

When well cultivated and thoroughly ripened, this is perhaps the best of all strawberries. It succeeds best with young plants, renewed every season. The great fault is that the plant is so very tender; it will not succeed in all soils, and it is generally an indifferent bearer. It forces well, and is much esteemed for that purpose.

British Queen Seedling. See *Premier*.

BRUNE DE GILBERT.—A variety of the Alpine, with larger fruit than the common, and remarkable by its reddish brown colour. It is well flavoured, and the plant is an abundant bearer.

CAPTAIN COOK.—Fruit, large; roundish ovate, and irregular in its outline. Skin, deep scarlet, frequently greenish at the point. Flesh, pale scarlet, solid throughout, juicy, and with the flavour of the Hautbois, but not of first-rate quality.

Carolina. See *Old Pine*.

CAROLINA SUPERBA.—Fruit, very large; ovate, sometimes inclining to cockscomb-shape, with an even surface. Seeds, not deeply imbedded. Skin, pale red, extending equally over the whole fruit. Flesh, clear white, very firm and solid, with a fine vinous flavour and rich aroma, equalling the British Queen.

The plant is much hardier, a freer grower, and better bearer than the British Queen; when forced it does not bear so well.

COCKSCOMB.—Fruit, very large; ovate, and occasionally cockscomb-shaped. Skin, pale scarlet. Seeds, prominent. Flesh, white, with a rosy tinge, richly flavoured.

This was obtained in the Royal Gardens at Windsor. The plant is hardy, and an excellent bearer.

COMTE DE PARIS.—Fruit, large; obtuse heart-shaped, even in its outline. Skin, scarlet, becoming deep crimson when highly ripened. Flesh, pale red, and solid throughout, with a briskly acid flavour.

This is a favourite with those who prefer a brisk fruit, and it is an excellent bearer.

COMTESSE DE MARNE.—Fruit, large; ovate or cockscomb-shaped. Skin, pale red. Seeds, not deeply imbedded. Flesh, soft and woolly, and with no particular flavour.

The plant is a great bearer, and forces well, but the fruit is of inferior quality. It belongs to the race of Scarlets.

CRIMSON CLUSTER.—Fruit, medium sized; roundish, and some-

times cockscomb-shaped. Skin, dark red. Seeds, not deeply imbedded. Flesh, firm, red throughout, juicy, sweet, and richly flavoured.

Crimson Pine. See *Early Crimson Pine*.

CRIMSON QUEEN (*Doubleday's No.* 2).—Fruit, large; cockscomb-shape, very much corrugated and irregular, with a coarse surface. Skin, bright cherry scarlet. Flesh, red throughout, solid and firm, with a briskly acid flavour.

This is a late variety, and a great bearer.

Crystal Palace. See *Eleanor*.

CULVERWELL'S SANSPAREIL.—Fruit, long and tapering, rarely assuming any other shape, very much furrowed and irregular on the surface. Seeds, not deeply imbedded. Skin, very dark red, becoming almost black when highly ripened. Flesh, very firm and solid, red throughout, and very richly flavoured.

Cuthill's Black Prince. See *Black Prince*.

CUTHILL'S PRINCE OF WALES.—Fruit, medium sized; conical. Skin, bright red. Flesh, firm, very acid, and without much flavour.

Cuthill's Princess Royal. See *Princess Royal of England*.

DEPTFORD PINE.—Fruit, large, and cockscomb-shaped; the smaller fruit conical. Skin, bright scarlet, glossy as if varnished, and even. Flesh, scarlet, firm, and solid throughout, with a rich vinous flavour, similar to British Queen, with a little more acid.

A valuable firm-fleshed, highly flavoured strawberry. Excellent for preserving.

DOCTOR HOGG.—Fruit, very large; cockscomb-shaped. Skin, pale red. Flesh, pale throughout, sweet, and with a very rich flavour, which remains long on the palate.

This is of the same class as British Queen, and not distinguishable from well-grown examples of that variety, except that it colours and ripens more thoroughly to the point. It ripens later than British Queen, and about the same time as Elton. The plant is much hardier, a more abundant bearer, has the growth of British Queen, but is more healthy and robust, and retains the foliage better during winter.

It was raised by Mr. Samuel Bradley, the skilful gardener at Elton Manor, near Nottingham.

Doubleday's No. 2. See *Crimson Queen*.

Downton. See *Downton Pine*.

DOWNTON PINE (*Downton*).—Fruit, medium sized; conical, with an even surface. Seeds, depressed. Skin, deep scarlet. Flesh, scarlet, firm, and solid throughout, briskly and richly flavoured.

DUC DE MALAKOFF.—Fruit, large and handsome, sometimes very large; roundish or cockscomb-shaped. Skin, deep red. Seeds, not deeply imbedded. Flesh, rather soft, red throughout, juicy, sweet, and richly flavoured.

This is a very excellent strawberry. The plant is a good bearer, and forces well, and, unlike many other varieties, the fruit when forced is richly flavoured, and with a nice briskness.

Duchesse de Trévise. See *Vicomtesse Héricart de Thury*.

DUKE OF EDINBURGH (Moffat's).—Fruit, very large and handsome; cone-shaped, or irregularly cockscombed. Skin, of a dark crimson colour. The flesh is dark, moderately firm and juicy, and pleasant, but not over rich.

Habit, robust, and a wonderful bearer.

Raised by Messrs. Moffat, fruit growers near Edinburgh, from a cross between Keens's Seedling and Elton Pine.

DUKE OF EDINBURGH (Dr. Roden's).—Fruit, obovate; very handsome, with a perfect outline, and never departs from its normal shape. Small reflexed calyx, and glossy neck. Colour, darkish crimson. Seeds, numerous, and decidedly prominent. Flesh, dullish white. Flavour, sprightly and excellent.

A capital bearer, and excellent second early variety.

EARLY CRIMSON PINE.—This is a fine large, handsome fruit, coming in with or closely succeeding Early Prolific. Colour, bright crimson. Seeds, rather prominent. Flesh, dullish white, and sometimes pink, juicy, with a rich, sprightly pine flavour. The plant is of stout upright growth, and crops heavily. Raised by Dr. Roden.

EARLY PROLIFIC.—Fruit, medium sized, or large; regularly conical, and never grows out of shape. Colour, bright glossy crimson, getting a little darker when quite ripe. Seeds, slightly imbedded. Flesh, pure white, firm throughout, juicy, and with a delicate pine flavour.

A first early variety, and bears well throughout the season. Plant, of excellent habit of growth. Raised by Dr. Roden.

ECLIPSE (*Reeves's Eclipse*).—Fruit, above medium size; conical, sometimes cockscomb-shaped. Seeds, small and not deeply imbedded. Skin, bright glossy red, shining as if varnished. Flesh, firm and solid, white throughout, with a rich and highly perfumed flavour.

A first-rate strawberry, and one of the best for forcing. The plant is a great bearer.

ELEANOR (*Myatt's Eleanor; Crystal Palace*).—Fruit, very large; conical or wedge-shaped, regular and handsome in its outline. Seeds, considerably imbedded, with prominent ridges between them, which give the fruit a coarse appearance on the surface. Skin, scarlet,

changing as it ripens to deep crimson. Flesh, scarlet, and becoming paler towards the core, which is large and hollow; subacid, and with a little of the pine flavour.

A large and handsome strawberry. A striking character it has when forced is, that it endures excessive drought without material injury.

Eliza. See *Myatt's Eliza.*

ELTON (*Elton Pine*).—Fruit, large; ovate, frequently cockscomb-shaped, with imbedded seeds, and prominent ridges between them. Skin, bright crimson, and shining. Flesh, red throughout, firm and solid, with a brisk subacid flavour.

A very valuable late strawberry, much esteemed for preserving. It is an abundant bearer.

It was raised by Mr. T. A. Knight, President of the Horticultural Society.

Elton Pine. See *Elton.*

EMILY (*Myatt's Emily*).—Fruit, large, round, or wedge-shaped. Skin, pale red. Seeds, prominent. Flesh, white throughout, juicy, sugary, and perfumed.

An excellent late strawberry; raised by Mr. Myatt. The plant is hardy, and a good bearer.

EMMA.—Fruit, large; conical. Skin, bright shining red as if varnished. Seeds, not deeply imbedded. Flesh, with a fine rosy tint, juicy, sweet, and perfumed.

Very early, hardy, and a good bearer.

EMPRESS EUGÉNIE.—Fruit, very large; irregular, angular, furrowed, and uneven. Skin, of a deep red colour, becoming almost black when highly ripened. Seeds, small, not deeply imbedded. Flesh, red throughout, hollow at the core, tender, very juicy, and briskly flavoured.

Rather a coarse-looking and very large strawberry; not remarkable for any excellence of flavour.

ENCHANTRESS.—Fruit, large; frequently conical, and then it has a glossy neck and reflexed calyx. Skin, scarlet, becoming a rich crimson when fully ripe. Seeds, small and prominent, bright yellow, and very thickly disseminated. Flesh, reddish, solid, and very juicy, with an exquisite pine flavour.

A fine late variety.

EXCELSIOR.—Fruit, medium sized; roundish ovate, even and handsome in its outline. Flesh, white, sometimes pinky white, very solid and fine-grained, with a rich vinous flavour.

A seedling, raised by Dr. Roden.

Exhibition. See *Great Exhibition.*

FAIRY QUEEN.—Fruit, large; conical. Skin, pale scarlet, shining as if varnished. Seeds, very prominent. Flesh, pure white, tender, juicy, sweet, and with a very rich flavour.

A first-rate variety, raised in the Royal Gardens at Frogmore. It is hardy, and an excellent bearer.

FILBERT PINE (*Myatt's Seedling*).—Fruit, above medium size; conical and regular in its outline, occasionally cockscomb-shaped. Seeds, large and prominent. Skin, dull purplish red next the sun, and pale red in the shade. Flesh, pale, pink at the core, firm, solid, rich, and briskly flavoured, with a fine aroma.

A very prolific and excellent late variety. It does well in light soils, where British Queen does not succeed. When forced it is of excellent flavour and fine aroma.

FORMAN'S EXCELSIOR.—Fruit, large, varying from a symmetrical conical shape to wide-spreading cockscomb. Skin, dark red, of uniform colour, deeply pitted with moderately-sized seeds. Flesh, firm, tinged with pale scarlet throughout, quite solid, juicy, rather briskly flavoured, and with a fine aroma.

An early strawberry, as large and as handsome as President, than which it is richer and more sprightly in flavour.

Raised from seed of James Veitch by Mr. Forman, of Louth, in Lincolnshire.

FRAGARIA TARDISSIMA. — Fruit, medium sized or large; roundish. Skin, glossy red. Flesh, of good flavour.

The plant is very hardy, coming late into bloom, and continuing to bloom and bear through August to the middle of September, and sometimes later.

This was raised by Dr. Roden, of Kidderminster.

FRANÇOIS JOSEPH II.—Fruit, large; round, inclining to heart-shape. Skin, brilliant rose-coloured, with prominent yellowish seeds. Flesh, rosy, of an agreeable flavour.

Frederick William. See *Princess Frederick William.*

FROGMORE LATE PINE.—Fruit, very large; conical, and cockscomb-shaped, with a glossy neck, like the Old Pine. Seeds, not deeply imbedded. Skin, glossy, bright red, becoming dark red, and almost black when ripe. Flesh, tender, and very juicy, red throughout, richly flavoured, and with a good deal of the pine aroma when well ripened.

This is a late variety, and an abundant bearer, coming in with the Elton, but much less acid than that variety.

Garibaldi. See *Vicomtesse Héricart de Thury.*

GIPSY QUEEN.—Fruit, globular, or nearly so, sometimes blunt

conical. Skin, almost black when quite ripe. Flesh, dark red throughout, extremely juicy, rich, and vinous.

The plant is of low growth, compact in its habit, and a great bearer. It was raised by Dr. Roden.

GLOBE (*Myatt's Globe*).—Fruit, large; roundish ovate. Skin, bright red. Seeds, rather prominent. Flesh, white, with a rosy tinge, juicy, very sugary, and highly perfumed, with the flavour of the Hautbois.

Goliath. See *Kitley's Goliath*.

GREAT EXHIBITION (*Exhibition*).—Fruit, medium sized; oblong ovate or irregular. Seeds, prominent. Skin, bright red. Flesh, dull yellow, very woolly and worthless.

The plant is a great bearer.

HAMMONIA.—Fruit, of the largest size; very handsome, of a regular conical shape, sometimes flattened, and with a glossy neck. Seeds, prominent. Skin, bright glossy orange-red. Flesh, white, solid, juicy, sweet, rich, and with an aromatic flavour.

A late variety. The plant is vigorous, a compact grower and an abundant bearer. The fruit bears travelling well. It was raised by M. Gloede.

HIGHLAND CHIEF.—Fruit, large; roundish ovate, and somewhat flattened. Seeds, not deeply imbedded. Skin, fine, clear red, becoming darker as it ripens. Flesh, dark red throughout, very firm and solid, very juicy and vinous, and with a rich pine flavour.

A very excellent strawberry. The plant is a most abundant bearer, and deserves universal cultivation.

HIGHLAND MARY.—Fruit, above medium size; conical, inclining to cockscomb-shape. Skin, dark red. Seeds, small, not deeply imbedded. Flesh, white, rather hollow at the core, briskly and agreeably flavoured.

The plant is an abundant bearer.

HOOPER'S SEEDLING.—Fruit, large; conical, rather flattened, but sometimes deeply furrowed. Seeds, rather deeply imbedded. Skin, dark red, assuming a very deep blackish tinge as it ripens. Flesh, crimson at the surface, but paler towards the centre, sweet, brisk, and richly flavoured.

A good bearer, and an excellent variety for general purposes.

HOVEY'S SEEDLING.—Fruit, very large; roundish ovate, wedge-shaped, and furrowed. Skin, deep scarlet, shining. Seeds, slightly imbedded. Flesh, juicy, sweet, and well flavoured.

A favourite American variety, which has never become popular in this country.

HUNDRED-FOLD.—A very early variety, raised by Dr. Roden. It is of medium size, bright red colour, and thickly studded with rather prominent seeds. Flesh, solid, pale red throughout, juicy, with a brisk refreshing flavour, and when fully ripe it has a trace of that of the Hautbois.

INGRAM'S PRINCE ALFRED.—Fruit, of large size; ovate. Skin, dark red. Seeds, prominent. Flesh, with a rosy tint, juicy, sugary, and richly flavoured.

An excellent and prolific strawberry.

INGRAM'S PRINCE ARTHUR.—Fruit, medium sized; conical, even, and regular in shape, with a glossy neck. Seeds, not very numerous, nor deeply imbedded. Skin, of a brilliant scarlet, like Sir Charles Napier, paler at the tip. Flesh, white, solid, very juicy, brisk, and with a rich pine flavour.

A first-rate variety, an abundant bearer, and forces well.

INGRAM'S PRINCE OF WALES.—Fruit, very large; roundish, flattened and wedge-shaped, the smaller fruit ovate. Seeds, not deeply imbedded. Skin, deep crimson, becoming darker as it ripens. Flesh, pale red, very firm and solid, brisk, sweet, and richly flavoured.

An excellent variety, and admirably adapted for forcing, when it produces large and richly flavoured fruit, and bears abundantly.

JAMES VEITCH.—Fruit, large, roundish, handsome in shape. Seeds, yellow, very prominent. Skin, bright red. Flesh, firm, rich, very juicy and refreshing.

A good second early or rather mid-season variety. The plant is robust and compact in growth, with dark glossy green foliage.

Jeyes's Wonderful. See *Wonderful.*

JOHN POWELL.—Fruit, above medium size; long ovate, and with a long shining neck. Skin, bright shining red. Seeds, small, not deeply imbedded. Flesh, white, with an occasional rosy tinge, firm, very juicy, sugary, and richly pine-flavoured.

A very excellent and prolific variety.

KEENS'S SEEDLING.—Fruit, large; ovate, sometimes inclining to cockscomb-shape. Seeds, not deeply imbedded. Skin, dark crimson, becoming very dark when highly ripened. Flesh, scarlet, firm and solid, juicy, brisk, and richly flavoured.

An old and well-established variety, which, for many purposes, has not yet been surpassed. It forces exceedingly well, and is much used for that purpose, many preferring the flavour of this strawberry to that of any other. When planted out it succeeds best from young plants, the plantations requiring to be renewed every second year.

It was raised by Mr. Michael Keens, a market gardener at Isleworth, near London.

KING OF THE EARLIES.—Fruit, medium sized; ovate, even and regular in its outline. Seeds, rather prominent. Skin, bright red on the shaded side, and dark mahogany on the side exposed to the sun. Flesh, white, with a tinge of red under the skin; solid, firm, with a fine brisk and rich flavour.

It is one of the earliest strawberries, earlier than either of its parents, Vicomtesse Héricart de Thury and Black Prince.

It was raised by Mr. Laxton at his experimental garden at Girtford, Beds.

KITLEY'S GOLIATH (*Goliath*).—Fruit, very large, compressed and wedge-shaped, the smaller ones ovate. Seeds, deeply imbedded, which gives the surface a rough appearance. Skin, deep red, colouring equally all over. Flesh, white, solid, briskly and richly flavoured, but not equal to British Queen, to which it is similar.

An excellent strawberry, and, for large culture, one of the best. The plant is vigorous, very hardy, and an abundant bearer.

This was raised by Mr. James Kitley, a market gardener at Widcombe Vale, Bath, in 1838.

LA CHÂLONNAISE.—Fruit, large, and conical. Skin, bright pale scarlet. Seeds, prominent. Flesh, white, juicy, sweet, and richly flavoured.

This belongs to British Queen class. The plant is very prolific and hardy.

LA CONSTANTE.—Fruit, large; conical, and regularly formed. Seeds, not deeply imbedded. Skin, of a brilliant lively crimson. Flesh, white, with a rosy tinge, firm, juicy, richly and sprightly flavoured.

A first-rate strawberry, and an abundant bearer. When forced it bears abundantly, and preserves its flavour well. The plant is very dwarf, and produces runners very sparingly; on this account it is difficult to grow it extensively.

This was raised by M. J. De Jonghe, of Brussels.

LA FERTILE.—Fruit, large; conical. Skin, bright red. Seeds, prominent. Flesh, white, with a rosy tint, firm, juicy, sweet, and richly flavoured.

LA GROSSE SUCRÉE.—Fruit, large; conical, frequently cocks-combed. Seeds, deeply imbedded. Surface of the fruit uneven. Skin, dull red. Flesh, pale red, somewhat soft, and of a slightly acid flavour. The plant is a very free grower, and an abundant bearer. It also forces well.

LA REINE.—Fruit, large; conical or wedge-shaped. Skin, of a pale flesh-colour. Seeds, brown and prominent. Flesh, perfectly white, juicy, sweet, and richly flavoured.

A very excellent strawberry, and even when forced preserves all its richness of flavour. The plant is very hardy and prolific.

LÉONCE DE LAMBERTYE.—Fruit, very large; conical, even and regular in its shape. Skin, bright shining red, as if varnished. Seeds, slightly imbedded. Flesh, firm, rosy white, very juicy, rich, and sweet.

An excellent strawberry. The plant is a vigorous grower and a free bearer.

LORD NAPIER.—Fruit, large and handsome, rather larger than Early Prolific, and occasionally slightly flattened. Seeds, numerous and decidedly prominent. Skin, bright crimson. Flesh, pinky white, and sometimes pink, firm and juicy, with an excellent sprightly aroma. Plant, hardy, and a prolific bearer.

LOXFORD HALL SEEDLING.—Fruit, large; conical or ovate, occasionally cockscomb-shaped, and considerably corrugated. Skin, bright red next the sun, paler and frequently greenish on the shaded side. Seeds, prominent. Flesh, red throughout, very solid, with a brisk refreshing flavour like that of Sir Charles Napier.

It was raised at Loxford Hall, Essex, by Mr. Douglas, being a cross between Frogmore Late Pine and La Constante, about the year 1869. It is the latest strawberry we have; later even than Frogmore Late Pine.

LUCAS.—Fruit, large; conical, but sometimes obovate and cockscombed, with even surface. Seeds, moderately prominent. Skin, bright scarlet. Flesh, pale, of a very pleasant briskly acid flavour.

A very excellent strawberry and a great bearer. Plant of fine dwarf compact habit of growth.

MAMMOTH (*Myatt's Mammoth*).—Fruit, immensely large; flattened, deeply furrowed and ribbed, irregular and uneven in its outline. Seeds, small and very slightly imbedded. Skin, glossy, of a fine deep red colour. Flesh, scarlet throughout, firm and solid, even in the largest specimens, and of a brisk and pleasant flavour, which is rich in the well-ripened fruit.

The foliage is small, and on short footstalks, and permits the fruit to be well exposed to the influence of the sun.

MARGUERITE.—Fruit, very large; conical. Skin, bright shining red. Flesh, bright orange, solid, juicy, sugary, and richly flavoured.

A variety introduced from France. It is of immense size, and sometimes weighs as much as three ounces and a half.

Marquise de la Tour Maubourg. See *Vicomtesse Héricart de Thury*.

MR. RADCLYFFE.—Fruit, large; obovate or cockscombed, in

appearance like British Queen. Seeds, rather pale, prominent. Flesh, sweet, or having a brisk acidity, and of excellent quality.

The plant is of nice habit, and is an abundant bearer.

This was raised by Mr. Ingram, of Frogmore.

MAY QUEEN.—Fruit, small, roundish. Skin, bright orange. Seeds, deeply imbedded. Flesh, white, juicy, and agreeably flavoured.

A small early strawberry, remarkable only for its earliness and fertility.

Myatt's British Queen. See *British Queen*.

Myatt's Eleanor. See *Eleanor*.

MYATT'S ELIZA (*Omar Pasha; Rival Queen*).—Fruit, medium sized; ovate or conical, with a glossy neck. Seeds, not deeply imbedded. Skin, light red, becoming deep red when highly ripened. Flesh, scarlet on the outside, but paler towards the core, firm and solid, very juicy, and with a particularly rich and exquisite flavour.

This is one of the richest flavoured of all the varieties. The plant is a pretty good bearer, and hardier than the British Queen, to which it is, under all circumstances, superior in flavour. When forced the fruit is large, of a fine colour, and exquisite flavour.

Myatt's Emily. See *Emily*.

Myatt's Globe. See *Globe*.

Myatt's Mammoth. See *Mammoth*.

Myatt's Prolific. See *Wonderful*.

Myatt's Seedling. See *Filbert Pine*.

NE PLUS ULTRA.—Fruit, large; cylindrical or oblong, frequently fingered. Skin, very dark red. Flesh, remarkably firm and solid, with a rich pleasant flavour.

This is a singular variety, many of the fruit being so divided at the apex as to appear like fingers.

NEWTON SEEDLING.—Fruit, medium sized; conical. Skin, dark red. Flesh, very firm, with a sharp subacid flavour.

The plant is very prolific and hardy, the fruit is admirably adapted for preserving, and, from being of very firm texture, bears carriage remarkably well.

It was raised in 1864 by Rev. T. W. Chaloner, Rector of Newton Kyme, Yorkshire; hence its name.

NIMROD.—Fruit, large; ovate, with a short neck. Skin, deep scarlet. Seeds, moderately imbedded. Flesh, firm, briskly flavoured, and rich.

A first-rate variety, which forces well, and produces richly flavoured fruit. In many collections *Eleanor* is the variety grown under the name of Nimrod.

OLD PINE (*Black Pine; Carolina; Scarlet Pine*).—Fruit, medium sized; ovate, even and regular, and with a glossy neck. Seeds, prominent. Skin, deep red. Flesh, pale red, very firm and solid, with a fine, sprightly, and very rich pine flavour.

After all there are very few that equal, far less surpass, the Old Pine in flavour, but it is not a good bearer. It succeeds better under the shade of trees than any other variety.

Omar Pasha. See *Myatt's Eliza.*

OSCAR.—Fruit, large; ovate, and angular, sometimes flattened and wedge-shaped. Seeds, rather large, and deeply imbedded, which give the surface a coarse appearance. Skin, dark shining red, becoming almost black when fully ripe. Flesh, red throughout, very firm and solid, juicy, and richly flavoured.

An excellent variety for a general crop. A most abundant bearer, and, from its firmness, bears carriage well.

PAULINE.—Fruit, large; oblong, and corrugated with a long glossy neck like the Old Pine. Seeds, small, thickly strewed over the surface. Skin, deep red. Flesh, very solid, stained with red for some depth under the surface; brisk, with the high rich flavour of the Old Pine.

A very early strawberry; a good grower and a prolific bearer. It was raised by Dr. Morère.

PENELOPE.—Fruit, very large; round, sometimes flattened, of a light red colour. Seeds, small, widely spread. Flesh, salmon-coloured, juicy, sweet, slightly acidulous, of a good strong aroma. Plant, dwarf, hardy, with few leaves and hairy leaflets. Very prolific.

This was raised by Dr. Nicaise.

PERFECTION.—Fruit, large, or very large; lobed or conical, pretty regular. Skin, dark red. Seeds, regularly disposed, prominent, of a lively red, contrasting with the colour of the fruit. Flesh, dark red, juicy, sweet, of good flavour. Plant, strong and hardy, resembling Marguerite in the disposition of the foliage and in the form of the fruit. It is very prolific.

PIONEER.—Fruit, medium sized; obovate or conical, sometimes wedge-shaped. Seeds, rather prominent. Skin, very dark red. Flesh, bright red, firm, of a fine rich and brisk flavour.

An early variety; raised by Mr. T. Laxton. It is as early as La Marguerite, and an abundant cropper.

PREMIER (*British Queen Seedling*).—Fruit, large; roundish, or roundish ovate, and corrugated. Skin, bright red, and shining as if

varnished. Seeds, prominent. Flesh, white, firm, juicy, and richly flavoured.

An excellent variety, which forces well and bears abundantly.

PRESIDENT.—Fruit, large or very large; roundish ovate, frequently cockscombed, and with an even surface. Seeds, small, slightly imbedded. Skin, deep glossy red. Flesh, very firm, bright red, and of rich and excellent flavour.

This is one of the best and most esteemed varieties for a general crop, and ripens about the middle of the strawberry season. The plant is a strong and robust grower, and the fruit is produced in great abundance on strong scapes well thrown above the foliage. It is also one of the best for forcing.

It was raised by a small gardener named Green, at High Cross, near Ware, and was first exhibited by Mr. Hill, gardener to Robert Hanbury, Esq., of Poles Park.

PRINCE IMPERIAL.—Fruit, about medium size; conical or ovate. Skin, bright shining red. Seeds, very prominent. Flesh, very juicy, sweet, and perfumed.

PRINCESS ALICE MAUD (*Alice Maud*).—Fruit, medium sized; ovate or conical, and frequently large and kidney-shaped. Seeds, prominent, or very slightly imbedded. Skin, scarlet, becoming dark crimson when ripe. Flesh, scarlet throughout, tender, juicy, sweet, and with a rich, brisk flavour.

It is an excellent bearer; when forced the flavour is inferior.

PRINCESS FREDERICK WILLIAM.—Fruit, large; roundish, and corrugated. Skin, pale red. Seeds, not numerous, and imbedded. Flesh, with a rosy tint, sweet, and of good flavour.

The plant is a great bearer, throws the trusses of fruit well up, and is very early. It forces well, and the fruit when ripe yields a strong perfume, a few plants with ripe fruit on them scenting a large house. On this account it is much prized by some.

PRINCESS OF WALES (Knight's).—Fruit, large; cockscomb-shaped, and corrugated. Skin, bright red, and well coloured throughout. Seeds, deeply imbedded. Flesh, solid, tinged with red, very tender and juicy, and with a rich pine flavour.

A very excellent and very early strawberry, being almost as early as May Queen, and infinitely superior to it both in size and flavour.

PRINCESS ROYAL OF ENGLAND (*Cuthill's Princess Royal*).—Fruit, medium sized; roundish ovate or conical, with a neck. Seeds, deeply imbedded. Skin, deep scarlet where exposed to the sun, and paler in the shade. Flesh, pale red at the surface, whitish towards the core, very rich and highly flavoured.

An abundant bearer, and an excellent variety for general cultivation.

PROLIFIC HAUTBOIS (*Belle Bordelaise*).—Fruit, below medium size; conical. Seeds, prominent. Skin, light purple in the shade, and blackish purple on the side next the sun. Flesh, firm, sweet, and with the rich, peculiar flavour of the Hautbois.

Prolific Pine. See *Roseberry*.

Reeves's Eclipse. See *Eclipse*.

RICHARD THE SECOND.—Fruit, medium sized; round, of a dark red colour, almost black when highly ripened. Flesh, pale scarlet, firm, but hollow round the core.

An excellent strawberry, which forces well. It is an improved variety of Black Prince, to which it is similar in form and colour, but of larger size.

RIFLEMAN.—Fruit, large or very large; ovate or cockscomb-shaped, and corrugated. Skin, bright salmon-coloured. Seeds, prominent. Flesh, solid, white, firm, juicy, richly flavoured.

The plant is of vigorous habit of growth, and is an abundant bearer.

Rival Queen. See *Myatt's Eliza*.

RIVERS'S ELIZA (*Seedling Eliza*).—This is a seedling from Myatt's Eliza, but rather more ovate in shape, and possessing all the character and flavour of that excellent variety, and is a more abundant bearer.

ROSEBERRY (*Aberdeen Seedling; Prolific Pine*).—Fruit, large; conical and pointed. Seeds, deeply imbedded, with prominent ridges between them. Skin, dark red, becoming blackish as it ripens. Flesh, pale scarlet, firm, with an agreeable flavour.

ROSEBUD.—Fruit, large; ovate, and cockscomb-shaped, with a shining neck. Skin, fine bright red. Flesh, richly flavoured.

The plant is an excellent bearer, and the leaves have often four to five leaflets. It forces well, and retains its richness of flavour.

ROYAL HAUTBOIS.—Fruit, much larger than any other variety of Hautbois; of a purplish rose colour, and very richly flavoured.

The plant is unusually fertile for a Hautbois, and is, indeed, the only one of the race worth cultivating.

Royal Pine. See *Swainstone's Seedling*.

ROYALTY.—Fruit, of medium size; ovate, with a well-defined neck; the colour bright shining red. Flesh, pale red, solid, rich, and very pleasant. Habit, robust.

Raised by Mr. Trotman, of Isleworth, from a cross between Black Prince and British Queen.

RUBY.—Fruit, large; roundish, dark red. Flesh, pale red, soft and woolly, with a large core and inferior flavour.

Scarlet Pine. See *Old Pine*.

SCARLET PINE.—Fruit, about medium size; conical. Seeds, numerous and prominent. Skin, deep scarlet. Flesh, pinky white, solid, and juicy, with an exquisite brisk flavour.

Raised by Dr. Roden. It bears carriage well to a distance, and stands wet weather better than varieties usually do.

Seedling Eliza. See *Rivers's Eliza*.

SIR CHARLES NAPIER.—Fruit, very large; ovate, flattened, and wedge-shaped. Seeds, not deeply imbedded. Skin, shining, of a fine bright, pale scarlet colour. Flesh, white, firm, and solid, briskly acid, and not highly flavoured.

This is a fine handsome strawberry, well adapted for forcing, and for early market purposes. It is the most extensively grown of any by the London market gardeners. The plant is remarkably tender, perhaps more so than any other variety.

SIR HARRY.—Fruit, very large; roundish, irregular, frequently cockscomb-shaped. Seeds, large, and deeply imbedded. Skin, dark crimson, becoming almost black when fully ripe. Flesh, dark red, not very firm, but tender, very juicy, and richly flavoured.

This variety has been much confounded with Keens's Seedling. The habit of the plant is the same, and the fruit is larger and coarser. It is much cultivated for market purposes.

SIR JOHN FALSTAFF.—Fruit, mostly very large and handsome; frequently conical, and, when very large, slightly flattened in shape, but never cockscombed. Colour, bright red, with a tinge of vermilion. Seeds, thickly dispersed and slightly depressed. Flesh, white, solid, and juicy, with a fine vinous flavour. Calyx, small for so large a fruit, and seldom reflexed.

On account of its beauty and immense cropping qualities this will be a splendid sort for exhibition and market purposes. It was raised by Dr. Roden.

SIR JOSEPH PAXTON.—Fruit, large; roundish, even and regular in its outline. Skin, bright shining crimson. Seeds, prominent. Flesh, salmon-coloured, firm, rich, and highly flavoured.

A first-rate early fruit. The plant is hardy, very fertile, and forces well. This is one of the largest and is probably the handsomest strawberry in cultivation.

SIR WALTER SCOTT.—Fruit, medium sized; conical, and pointed. Seeds, prominent. Skin, deep red. Flesh, pale, firm, and inferior in flavour.

This is in every respect a coarse and inferior variety.

SOUVENIR DE KIEFF.—Fruit, large; sometimes very large, varying from roundish ovate to long conical, and, in some instances, it is irregular and corrugated. Seeds, large, and even with the surface. Skin, of an uniform shining red. Flesh, white, firm, and solid, juicy, richly flavoured, and with a rich pine-apple aroma.

This is a seedling of M. de Jonghe, and belongs to the same hardy race as La Constante, but it is a more robust grower than that variety, and is remarkably fertile.

STIRLING CASTLE PINE.—Fruit, large; ovate or conical, pointed, even and regular in shape. Seeds, small, not deeply imbedded. Skin, bright scarlet, becoming dark red as it ripens. Flesh, pale scarlet, brisk, and of excellent flavour.

Sultan. See *The Sultan*.

SURPRISE (*Myatt's Surprise*).—Fruit, very large; conical or cockscomb-shaped. Seeds, prominent. Skin, bright rose. Flesh, white, tender, and not richly flavoured.

A large and showy variety, but possessing little or no merit.

SWAINSTONE'S SEEDLING (*Royal Pine*).—Fruit, above medium size; ovate, even and regular in its shape. Seeds, small, and rather deeply imbedded. Skin, pale red. Flesh, pale, rather hollow at the core, and with a fine rich flavour.

This is a good variety for forcing; and the plant is a prolific bearer.

THE CAPTAIN.—Fruit, large; ovate, even on the surface and regular in its outline; sometimes it is inclined to be of cockscomb-shape. Seeds, level with the surface. Skin, glossy, bright red. Flesh, tinged with red throughout, hollow at the core, firm, and with a brisk flavour, like Sir Charles Napier.

Raised by Mr. Laxton, from Crown Prince crossed with Forman's Excelsior. It is a little later than the latter, and has a tendency to produce a second crop in the autumn.

THE COUNTESS.—Fruit, somewhat irregular in shape. Skin, of a beautiful glossy crimson, becoming darker when very ripe. Seeds, numerous, prominent.

A finely flavoured fruit, raised by Dr. Roden. Plant, healthy, a good grower. Foliage, bright glossy green, erect and compact.

THE SULTAN.—Fruit, large and very large; roundish, and obovate. Colour, dark crimson. Flesh, dark red throughout, firm, and juicy. An excellent preserving sort; rather late. A seedling of Dr. Roden's.

TRAVELLER.—Fruit, medium sized; conical, and occasionally slightly cockscombed. Skin, very dark red. Seeds, large and promi-

nent. Flesh, very firm and solid, with a brisk rich flavour, somewhat resembling the Hautbois. A rich and excellent strawberry.

Raised by Mr. Laxton, of Stamford, between La Constante and Sir C. Napier.

TROLLOPE'S VICTORIA.—Fruit, very large; roundish ovate, even and regular in its outline. Skin, light crimson. Flesh, pale scarlet, tender, juicy, sweet, and richly flavoured.

This is a good early strawberry, and an excellent bearer.

UNZER FRITZ.—Fruit, large; ovate, regularly and handsomely shaped. Seeds, slightly imbedded. Skin, bright, glossy crimson. Flesh, crimson under the skin, and white at the centre; solid, very juicy, sweet, and richly flavoured.

A useful late variety; plant robust, and a good bearer.

VICOMTESSE HÉRICART DE THURY (*Duchesse de Trévise; Marquise de la Tour Maubourg; Garibaldi*).—Fruit, above medium size; conical, with an even surface. Skin, deep scarlet, becoming deep red as it ripens. Seeds, yellow, slightly imbedded. Flesh, pale red throughout, firm and solid, brisk, sweet, and richly flavoured.

This is an extraordinarily abundant bearer, and a valuable variety for general cultivation. In forcing it requires less light than most other varieties.

The foliage is almost evergreen, and the plants remain long in the same ground.

Virgin Queen. See *Bicton Pine.*

WALTHAM SEEDLING.—Fruit, large; conical, and inclining to cockscomb-shape, very similar in general appearance to Sir Charles Napier. The colour is somewhat darker than Sir Charles, nearly a deep red. Seeds, rather prominent. Flesh, firm, juicy, rich, and with a slight pine flavour.

A decided improvement upon Sir Charles Napier as to quality of fruit, &c. Raised by Mr. William Paul, Waltham Cross, from a cross between Crimson Queen and Sir Charles Napier. It has the firm consistence of La Constante, and bears carriage well, and it remains in good condition long after being gathered.

WONDERFUL (*Jeyes's Wonderful; Myatt's Prolific*).—Fruit, large; conical, frequently cockscomb-shaped, and fingered. Skin, pale red, and whitish at the apex. Seeds, numerous and prominent. Flesh, white, tender, melting, juicy, and sweet, briskly flavoured, and with a fine aroma.

A very excellent fruit, which forces well.

VICTORY OF BATH.—Fruit, large and ovate, sometimes irregular in its outline. Skin, bright red. Flesh, white, firm and juicy, with a rich flavour.

WILMOT'S PRINCE ARTHUR.—Fruit, medium sized; conical, even and regular. Seeds, small, not deeply imbedded. Skin, deep red, and glossy. Flesh, scarlet, firm, but hollow at the core, richly flavoured when highly ripened.

The plant is a great bearer, forces well, and the fruit bears carriage to long distances without injury.

LIST OF SELECT STRAWBERRIES.

*Those marked * are the best for small gardens.*

Early.

Black Prince
Early Prolific
Forman's Excelsior
*Vicomtesse Héricart de Thury

General Crop.

Amateur
British Queen
*La Constante
Duc de Malakoff
Lucas
*Myatt's Eliza
Oscar
Premier
*President
*Sir Charles Napier
Sir Harry
*Sir Joseph Paxton
Souvenir de Kieff
Traveller
Waltham Seedling

Late.

*Dr. Hogg
Elton
Frogmore Late Pine
Loxford Hall Seedling

For Forcing.

*British Queen
La Constante
La Grosse Sucrée
*Dr. Hogg
Duc de Malakoff
*Keens's Seedling
Oscar
*Sir Charles Napier
*Sir J. Paxton
Vicomtesse Héricart de Thury

WALNUTS.

À Bijoux. See *Large Fruited.*

COMMON.—The common walnut being raised from seeds, there are a great number of varieties, varying in size, flavour, thickness of the shell, and fertility. To secure a variety of a certain character, it must be perpetuated by grafting in the same way as varieties of other fruit trees are propagated.

À Coque Tendre. See *Thin Shelled.*

Double. See *Large Fruited.*

DWARF PROLIFIC (*Early Bearing; Fertile; Præparturiens; Precocious*).—This is a dwarf-growing, early-bearing variety, which I have seen produce fruit when not more than two and a half to three feet high; and a tree in my possession bore abundant crops of good-sized and well-flavoured fruit when not more than six feet high.

This variety reproduces itself from seed.

Early Bearing. See *Dwarf Prolific.*

Fertile. See *Dwarf Prolific.*

French. See *Large Fruited.*

HIGHFLYER.—This ripens its fruit considerably earlier than the others, and is of good size and well flavoured.

De Jauge. See *Large Fruited.*

LARGE FRUITED (*À Bijoux; Double; French; De Jauge; À Très Gros Fruit*).—Nuts, very large, two or three times larger than the common walnut, and somewhat square or oblong in shape. The kernel is small for the size of the nut, and does not nearly fill the shell. It requires to be eaten when fresh, as it very soon becomes rancid.

The shell of this variety is used by the jewellers for jewel-cases, and is frequently fitted up with ladies' embroidering instruments.

LATE (*Tardif; Saint Jean*).—The leaves and flowers are not developed till near the end of June, after all danger from frost has passed. The nuts are of medium size, roundish, and well filled, but they do not keep long. The tree is very productive, and is reproduced from the seed.

À Mésange. See *Thin Shelled.*

Præparturiens. See *Dwarf Prolific.*

Precocious. See *Dwarf Prolific.*

St. Jean. See *Late.*

Tardif. See *Late.*

THIN SHELLED (*À Coque Tendre; À Mésange*).—Nuts, oblong, with a tender shell, and well filled.

This is the best of all the varieties.

À Très Gros Fruit. See *Large Fruited.*

YORKSHIRE.—This is of large size, but not so large as the Large Fruited. It fills and ripens well.

LONDON:
PRINTED AT THE HORTICULTURAL PRESS OFFICE,
171, FLEET STREET.

Other titles from Langford Press :

Wildfowlers and Fishermen on the Solway Coast.
Wally Wright ISBN 1-872350-232
A history in photographs of wildfowlers, fishermen and times of the past including Haff netting, Whammeling, Shoulder netting, Stake nets and the use of net and cobble.
"This is a great little book, with a foreword by Sir Phillip Payne Gallwey, descendent of the father of wildfowling, Sir Ralph. I recommend it to any who know the Solway, who like 'fowling and fishing, who have a soft spot for the old days" Shooting Times pp. 24-27, 29th March 2001

Music Castles an 'a'
Harry Bain
ISBN 1-904078-02-8
A collection of tunes and details of the castles associated with them.

Bain's Directory of Bag-pipe Tunes.
Harry Bain
ISBN 1-904078-01-X

Rural Portraits
Scottish Native Farm Animals, Characters and Landscapes.
By Polly Pullar
Illustrated by Keith Brockie
ISBN 1-904078-06-0
Due in Summer 2003, this beautifully illustrated, full colour hardback volume details each of Scotland's traditional breeds of farm, livestock. The book is based on meetings with many of the characters associated with the breeds, and is light hearted and full of anecdotal and often nostalgic material. The importance of Scotland's dramatic landscape, and its flora and fauna also add to making this a glorious and unique record of a vital part of Scotland's heritage.

On the various contrivances by which British and foreign orchids are fertilised by insects, and on the good effects of intercrossing.
Darwin C. 1862
A facsimile of the first edition of this classic work.
Due Summer 2003
ISBN 1-904078-09-5.

Galloway Pippin *(Croft-en-Reicht)*

Fruit, large, three inches and a half wide, and two inches and three-quarters high; rounding, and obscurely angular round the basin of the eye. Skin, smooth, of a greenish yellow colour on the shaded side, and of a pale thin red, gradually blending into the yellow, on that exposed to the sun, strewed with russet dots like Dumelow's Seedling, and here and there traces of russet; as it ripens it becomes a clear bright straw colour. Eye, with erect convergent segments, set in a pretty deep basin, which is uneven, with knobbed plaits. Stamens, marginal; tube, short, conical. Stalk, about half an inch long, imbedded in the deep cavity, which is smooth. Flesh, yellowish with a greenish tinge, and somewhat perfumed, tender, briskly flavoured. Cells, small, obovate; axile, closed.

A first-rate kitchen apple; in use till the end of January.

This has been cultivated near Wigtoun, in Galloway, from time immemorial.